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United States Department of Agriculture,

OFFICE OF THE SECRETARY.

WASHINGTON, D. C.

FOOD INSPECTION DECISION 171.

MACARONI, SPAGHETTI, VERMICELLI, FLOUR MACARONI, FLOUR SPAGHETTI, AND FLOUR VERMICELLI.

The following definitions and standards for macaroni, spaghetti, vermicelli, flour macaroni, flour spaghetti, and flour vermicelli were adopted by the Joint Committee on Definitions and Standards, November 18, 1916, and were approved by the Association of Official Agricultural Chemists, November 22, 1916, and by the Association of American Dairy, Food, and Drug Officials, August 3, 1917:

Macaroni, spaghetti, vermicelli are dried pastes made of the semolina of hard wheat.

They contain not more than thirteen and one-half per cent (13.5%) of moisture.

Flour macaroni, flour spaghetti, flour vermicelli are dried pastes made of flour or of a mixture of flour and semolina.

They contain not more than thirteen and one-half per cent (13.5%) of moisture.

The foregoing definitions and standards are adopted as a guide for the officials of this department in enforcing the Food and Drugs Act.

D. F. HOUSTON,
Secretary of Agriculture.

WASHINGTON, D. C., *October 2, 1917.*

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Issued February 28, 1918.

United States Department of Agriculture,

OFFICE OF THE SECRETARY.

WASHINGTON, D. C.

FOOD INSPECTION DECISION 172.

CONDIMENTS OTHER THAN VINEGARS AND SALT.

The following definitions and standards for condiments other than vinegars and salt were adopted by the Joint Committee on Definitions and Standards July 29, 1917, and were approved by the Association of American Dairy, Food, and Drug Officials August 3, 1917, and by the Association of Official Agricultural Chemists November 21, 1917:

The term "dried" as used in this schedule refers to the air-dried product. The term "starch" as used in this schedule refers to starch as determined by the official diastase method. In the examination of the products listed in this schedule the methods of analysis of the Association of Official Agricultural Chemists should be followed, except where otherwise specified.

1. SPICES are aromatic vegetable substances used for the seasoning of food. They are clean, sound, and true to name, and from them no portion of any volatile oil or other flavoring principle has been removed.

2. ALLSPICE, PIMENTO, is the dried, nearly ripe fruit of *Pimenta officinalis* (L.) Karst. It contains not less than eight per cent (8%) of quercitannic acid (calculated from the total oxygen absorbed by the aqueous extract), not more than twenty-five per cent (25%) of crude fiber, not more than six per cent (6%) of total ash, nor more than four-tenths per cent (0.4%) of ash insoluble in hydrochloric acid.

3. ANISE, ANISEED, is the dried fruit of *Pimpinella anisum* L. It contains not more than nine per cent (9%) of total ash, nor more than one and five-tenths per cent (1.5%) of ash insoluble in hydrochloric acid.

4. BAY LEAVES are the dried leaves of *Laurus nobilis* L.

5. CAPERS are the flower buds of *Capparis spinosa* L.

6. CARAWAY, CARAWAY SEED, is the dried fruit of *Carum carvi* L. It contains not more than eight per cent (8%) of total ash, nor more than one and five-tenths per cent (1.5%) of ash insoluble in hydrochloric acid.

7. CARDAMOM is the dried, nearly ripe fruit of *Elettaria cardamomum* White & Maton.

8. CARDAMOM SEED is the dried seed of cardamom. It contains not more than eight per cent (8%) of total ash, nor more than three per cent (3%) of ash insoluble in hydrochloric acid.

9. RED PEPPER is the red, dried, ripe fruit of any species of *Capsicum*. It contains not more than eight per cent (8%) of total ash, nor more than one per cent (1%) of ash insoluble in hydrochloric acid.

10. CAYENNE PEPPER, CAYENNE, is the dried, ripe fruit of *Capsicum frutescens* L., *Capsicum baccatum* L., or some other small-fruited species of *Capsicum*. It contains

not less than fifteen per cent (15%) of non-volatile ether extract, not more than one and five-tenths per cent (1.5%) of starch, not more than twenty-eight per cent (28%) of crude fiber, not more than seven per cent (7%) of total ash, nor more than one per cent (1%) of ash insoluble in hydrochloric acid.

11. PAPRIKA is the dried, ripe fruit of *Capsicum annuum* L. It contains not more than eight and five-tenths per cent (8.5%) of total ash, nor more than one per cent (1%) of ash insoluble in hydrochloric acid. The iodine number of its extracted oil is not less than 125, nor more than 136.

12. HUNGARIAN PAPRIKA is paprika having the pungency and flavor characteristic of that grown in Hungary.

(a) ROSENPAPRIKA, ROZSAPAPRIKA, ROSE PAPRIKA, is Hungarian paprika prepared by grinding specially selected pods of paprika, from which the placenta, stalks, and stems have been removed. It contains no more seeds than the normal pods, not more than eighteen per cent (18%) of non-volatile ether extract, not more than twenty-three per cent (23%) of crude fiber, not more than six per cent (6%) of total ash, nor more than four-tenths per cent (0.4%) of ash insoluble in hydrochloric acid.

(b) KOENIGSPAPRIKA, KING'S PAPRIKA, is Hungarian paprika prepared by grinding whole pods of paprika without selection, and includes the seeds and stems naturally occurring with the pods. It contains not more than eighteen per cent (18%) of non-volatile ether extract, not more than twenty-three per cent (23%) of crude fiber, not more than six and five-tenths per cent (6.5%) of total ash, nor more than five-tenths per cent (0.5%) of ash insoluble in hydrochloric acid.

13. PIMENTON, PIMIENTO, SPANISH PAPRIKA, is paprika having the characteristics of that grown in Spain. It contains not more than eighteen per cent (18%) of non-volatile ether extract, not more than twenty-one per cent (21%) of crude fiber, not more than eight and five-tenths per cent (8.5%) of total ash, nor more than one per cent (1%) of ash insoluble in hydrochloric acid.

14. CELERY SEED is the dried fruit of *Apium graveolens* L. It contains not more than ten per cent (10%) of total ash, nor more than two per cent (2%) of ash insoluble in hydrochloric acid.

15. CINNAMON is the dried bark of cultivated varieties of *Cinnamomum zeylanicum* Breyne or of *Cinnamomum cassia* (Nees) Blume, from which the outer layers may or may not have been removed.

16. CEYLON CINNAMON is the dried inner bark of cultivated varieties of *Cinnamomum zeylanicum* Breyne.

17. SAIGON CINNAMON, CASSIA, is the dried bark of cultivated varieties of *Cinnamomum cassia* (Nees) Blume.

18. GROUND CINNAMON,¹ GROUND CASSIA, is the powder made from cinnamon. It contains not more than five per cent (5%) of total ash, nor more than two per cent (2%) of ash insoluble in hydrochloric acid.

19. CLOVES are the dried flower buds of *Caryophyllus aromaticus* L. They contain not more than five per cent (5%) of clove stems, not less than fifteen per cent (15%) of volatile ether extract, not less than twelve per cent (12%) of quercitannic acid (calculated from the total oxygen absorbed by the aqueous extract), not more than ten per cent (10%) of crude fiber, not more than seven per cent (7%) of total ash, nor more than five-tenths per cent (0.5%) of ash insoluble in hydrochloric acid.

20. CORIANDER SEED is the dried fruit of *Coriandrum sativum* L. It contains not more than seven per cent (7%) of total ash, nor more than one and five-tenths per cent (1.5%) of ash insoluble in hydrochloric acid.

21. CUMIN SEED is the dried fruit of *Cuminum cyminum* L. It contains not more than eight and five-tenths per cent (8.5%) of total ash, nor more than one and five-tenths per cent (1.5%) of ash insoluble in hydrochloric acid.

¹ The question of the use of cassia buds in ground cinnamon is under consideration.

22. CURCUMA, TURMERIC, is the dried rhizome or bulbous roots of *Curcuma longa* L.

23. DILL SEED is the dried fruit of *Anethum graveolens* L. It contains not more than ten per cent (10%) of total ash, nor more than three per cent (3%) of ash insoluble in hydrochloric acid.

24. FENNEL SEED is the dried fruit of cultivated varieties of *Foeniculum vulgare* Hill. It contains not more than nine per cent (9%) of total ash, nor more than two per cent (2%) of ash insoluble in hydrochloric acid.

25. GINGER is the washed and dried, or decorticated and dried, rhizome of *Zinziber officinale* Roscoe. It contains not less than forty-two per cent (42%) of starch, not more than eight per cent (8%) of crude fiber, not more than one per cent (1%) of lime (CaO), not less than twelve per cent (12%) of cold water extract, not more than seven per cent (7%) of total ash, not more than two per cent (2%) of ash insoluble in hydrochloric acid, nor less than two per cent (2%) of ash soluble in cold water.

26. JAMAICA GINGER is ginger grown in Jamaica. It contains not less than fifteen per cent (15%) of cold water extract, and conforms in other respects to the standards for ginger.

27. LIMED GINGER, BLEACHED GINGER, is whole ginger coated with carbonate of calcium. It contains not more than four per cent (4%) of carbonate of calcium, nor more than ten per cent (10%) of total ash, and conforms in other respects to the standards for ginger.

28. HORSE-RADISH is the root of *Radicula armoracia* (L.) Robinson.

29. PREPARED HORSE-RADISH is comminuted horse-radish, with or without a vinegar.

30. MACE is the dried arillus of *Myristica fragrans* Houtt. It contains not less than twenty per cent (20%) nor more than thirty per cent (30%) of non-volatile ether extract, not more than 10 per cent (10%) of crude fiber, not more than three per cent (3%) of total ash, nor more than five-tenths per cent (0.5%) of ash insoluble in hydrochloric acid.

31. MACASSAR MACE, PAPUA MACE, is the dried arillus of *Myristica argentea* Warb.

32. MARJORAM is the dried leaves, with or without a small proportion of the flowering tops, of the *Majorana hortensis* Moench.

33. MUSTARD SEED is the seed of *Sinapis alba* L. (White mustard), *Brassica nigra* (L.) Koch (Black mustard), *Brassica juncea* Hook f. et Th., or varieties or closely related species of the types of *Brassica nigra* and *Brassica juncea*.

Sinapis alba (White mustard) contains no appreciable amount of volatile oil. It contains not more than five per cent (5%) of total ash, nor more than one and five-tenths per cent (1.5%) of ash insoluble in hydrochloric acid.

Brassica nigra (Black mustard) and *Brassica juncea* yield six-tenths per cent (0.6%) of volatile mustard oil (calculated as allylisothiocyanate and determined by the method given in Service and Regulatory Announcements, Chemistry 20). The varieties and species closely related to the types of *Brassica nigra* and *Brassica juncea* yield not less than six-tenths per cent (0.6%) of volatile mustard oil, similar in character and composition to the volatile oils yielded by *Brassica nigra* and *Brassica juncea*. These mustard seeds contain not more than five per cent (5%) of total ash, nor more than one and five-tenths per cent (1.5%) of ash insoluble in hydrochloric acid.

34. GROUND MUSTARD is the powder made from mustard seed, and conforms to the standards for mustard seed.

35. MUSTARD FLOUR is the powder made from mustard seed with the hulls largely removed and with or without the removal of a portion of the fixed oil. It contains not more than one and five-tenths per cent (1.5%) of starch, nor more than six per cent (6%) of total ash.

36. PREPARED MUSTARD, GERMAN MUSTARD, FRENCH MUSTARD, MUSTARD PASTE, is a paste composed of a mixture of ground mustard or mustard flour, with salt, a vinegar, and with or without spices or other condiments which do not simulate the color

of yellow ground mustard. Calculated free from water, fat, and salt, it contains not more than twenty-four per cent (24%) of carbohydrates (calculated as starch), not more than twelve per cent (12%) of crude fiber, nor less than five and six-tenths per cent (5.6%) of nitrogen derived solely from the materials herein named.

37. NUTMEG is the dried seed of *Myristica fragrans* Houtt. deprived of its testa, with or without a thin coating of lime (CaO). It contains not less than twenty-five per cent (25%) of non-volatile ether extract, not more than ten per cent (10%) of crude fiber, not more than five per cent (5%) of total ash, nor more than five-tenths per cent (0.5%) of ash insoluble in hydrochloric acid.

38. MACASSAR NUTMEG, PAPUA NUTMEG, MALE NUTMEG, LONG NUTMEG, is the dried seed of *Myristica argentca* Warb., deprived of its testa.

39. PARADISE SEED, GRAINS OF PARADISE, GUINEA GRAINS, MELEGUETA PEPPER, is the seed of *Amomum melegueta* Roscoe.

40. PARSLEY LEAVES are the leaves of *Petroselinum sativum* Hoffm.

41. BLACK PEPPER is the dried immature berry of *Piper nigrum* L. It contains not less than six and seventy-five hundredths per cent (6.75%) of non-volatile ether extract, not less than thirty per cent (30%) of starch, not more than seven per cent (7%) of total ash, nor more than one and five-tenths per cent (1.5%) of ash insoluble in hydrochloric acid.

42. GROUND BLACK PEPPER is the product made by grinding the entire berry of *Piper nigrum* L. It contains the several parts of the berry in their normal proportions.

43. LONG PEPPER is the dried fruit of *Piper longum* L.

44. WHITE PEPPER is the dried mature berry of *Piper nigrum* L., from which the outer coating, or the outer and inner coatings have been removed. It contains not less than seven per cent (7%) of non-volatile ether extract, not less than fifty-two per cent (52%) of starch, not more than five per cent (5%) of crude fiber, not more than three and five-tenths per cent (3.5%) of total ash, nor more than three-tenths per cent (0.3%) of ash insoluble in hydrochloric acid.

45. SAFFRON is the dried stigma of *Crocus sativus* L. It contains not more than ten per cent (10%) of yellow styles and other foreign matter, not more than fourteen per cent (14%) of volatile matter when dried at 100° C., not more than six per cent (6%) of total ash, nor more than one per cent (1%) of ash insoluble in hydrochloric acid.

46. SAGE is the dried leaf of *Salvia officinalis* L. It contains not less than one per cent (1%) of volatile ether extract, not more than twenty-five per cent (25%) of crude fiber, not more than ten per cent (10%) of total ash, nor more than one per cent (1%) of ash insoluble in hydrochloric acid.

47. SAVORY, SUMMER SAVORY, is the dried leaf and flowering tops of *Satureja hortensis* L.

48. STAR ANISEED is the dried fruit of *Illicium verum* Hook. It contains not more than five per cent (5%) of total ash.

49. TARRAGON is the dried leaves and flowering tops of *Artemisia dracunculus* L.

50. THYME is the dried leaves and flowering tops of *Thymus vulgaris* L. It contains not more than fourteen per cent (14%) of total ash, nor more than four per cent (4%) of ash insoluble in hydrochloric acid.

The foregoing definitions and standards are adopted as a guide for the officials of this department in enforcing the Food and Drugs Act.

D. F. HOUSTON,
Secretary of Agriculture.

WASHINGTON, D. C., February 9, 1918.

United States Department of Agriculture,
OFFICE OF THE SECRETARY,
WASHINGTON, D. C.

FOOD INSPECTION DECISION 173.

CANNED VEGETABLES, CANNED PEAS, AND CANNED PEA GRADES.

The following definitions and standards for canned vegetables, canned peas, and canned pea grades were adopted by the Joint Committee on Definitions and Standards April 25, 1917, and were approved by the Association of American Dairy, Food, and Drug Officials August 3, 1917, and by the Association of Official Agricultural Chemists November 21, 1917:

1. *Canned vegetables* are properly matured and prepared fresh vegetables, with or without the addition of potable water, salt, and sugar, as specified in the separate definitions for the several kinds of canned vegetables, sterilized by heat, with or without previous cooking in vessels from which they take up no injurious substance, and kept in suitable, clean, hermetically sealed containers.

2. *Canned peas* are the canned vegetables prepared from the well developed but still tender seeds of the common or garden pea (*Pisum sativum*) by shelling, winnowing and thorough washing, with or without grading and with or without precooking (blanching), and by the addition, before sterilization, of the necessary amount of potable water, with or without sugar and salt.

CANNED PEA VARIETIES.

3. *Early peas* are peas of early maturing sorts having a smooth skin.

4. *Sugar peas, sweet peas*, are peas of later maturing varieties having a wrinkled skin and sweet flavor.

CANNED PEA GRADES.

5. *Fancy peas* are young, succulent peas of fairly uniform size and color, unless declared to be ungraded for size, with reasonably clear liquor, and free from flavor defects due to imperfect processing.

6. *Standard peas* are less succulent peas than the "fancy" grade, but green and of mellow consistency, of uniform size and color, unless declared to be ungraded for size, with reasonably clear liquor, though not necessarily free from sediment, and reasonably free from flavor defects due to imperfect processing.

7. *Sub-standard peas* are peas that are over-mature, though not fully ripened, or that lack in other respects the qualifications for the standard grade.

CANNED PEA SIZES.

No. 1 peas are peas which were, before precooking (blanching), small enough to pass through a screen of 9/32-inch (7 mm.) mesh.

No. 2 peas are peas which were, before precooking (blanching), small enough to pass through a screen of 10/32-inch (8 mm.) mesh.

No. 3 peas are peas which were, before precooking (blanching), small enough to pass through a screen of 11/32-inch (8.7 mm.) mesh.

No. 4 peas are peas which were, before precooking (blanching), small enough to pass through a screen of 12/32-inch (9.5 mm.) mesh.

No. 5 peas are peas which were, before precooking (blanching), small enough to pass through a screen of 13/32-inch (10.3 mm.) mesh.

No. 6 peas are peas not all of which were, before precooking (blanching), small enough to pass through a screen of 13/32-inch (10.3 mm.) mesh.

The foregoing definitions and standards are adopted as a guide for the officials of this department in enforcing the Food and Drugs Act.

D. F. HOUSTON,
Secretary of Agriculture.

WASHINGTON, D. C., *February 15, 1918.*

United States Department of Agriculture,

OFFICE OF THE SECRETARY,

WASHINGTON, D. C.

FOOD INSPECTION DECISION 174.

BAKING POWDER.

The following definition and standard for baking powder was adopted by the Joint Committee on Definitions and Standards November 18, 1916, and was approved by the executive committee of the Association of American Dairy, Food, and Drug Officials for the Association of American Dairy, Food, and Drug Officials April 2, 1917, and by the Association of Official Agricultural Chemists November 22, 1916:

Baking powder is the leavening agent produced by the mixing of an acid reacting material¹ and sodium bicarbonate, with or without starch or flour.

It yields not less than twelve per cent (12%) of available carbon dioxid.

The acid reacting materials in baking powder are: (1) Tartaric acid or its acid salts, (2) acid salts of phosphoric acid, (3) compounds of aluminium, or (4) any combination in substantial proportions of the foregoing.

The foregoing definition and standard is adopted as a guide for the officials of this department in enforcing the Food and Drugs Act.

D. F. HOUSTON,
Secretary of Agriculture.

WASHINGTON, D. C., *February 26, 1918.*

¹ The announcement of the amount of calcium sulphate which reacts as an acid reacting material in baking powder is reserved pending further investigation.

The announcement of the amount of other salts of phosphoric acid which react in baking powder is reserved pending further investigation.

Baking powder materials should be as free from metallic impurities as it is feasible for a manufacturer to make them. The announcement of the limits for arsenic, lead, zinc, and fluorids is reserved pending further investigation.

United States Department of Agriculture,

OFFICE OF THE SECRETARY.

WASHINGTON, D. C.

FOOD INSPECTION DECISION 175.

COLORS IN FOOD.

(AMENDMENT TO FOOD INSPECTION DECISIONS 76, 117, 129, AND 164.)

Food Inspection Decision 164 is hereby amended by adding to the list of permitted dyes contained therein, under "*Yellow shades*," the words:

11. Sudan I.

16. Butter yellow.

Yellow A. B. (Benzeneazo- β -naphthylamine).

Yellow O. B. (Ortho-Tolueneazo- β -naphthylamine).

Food Inspection Decisions 76, 117, and 129 are also amended so that, hereafter, the coal-tar dyes which may be used in food, subject to the provisions of Food Inspection Decisions 76, 117, and 129, shall be the following:

Red shades:

107. Amaranth.

56. Ponceau 3 R.

517. Erythrosine.

Orange shade:

85. Orange I.

Yellow shades:

4. Naphthol yellow S.

94. Tartrazine.

11. Sudan I.

16. Butter yellow.

Yellow A. B. (Benzeneazo- β -naphthylamine).

Yellow O. B. (Ortho-Tolueneazo- β -naphthylamine).

Green shade:

435. Light green S. F. yellowish.

Blue shade:

692. Indigo disulfoacid.

The numbers preceding the names refer to the numbers of the colors as listed in A. G. Green's edition of the Schultz-Julius Systematic Survey of the Organic Coloring Matters, published in 1904.

W. G. McADOO,

Secretary of the Treasury.

D. F. HOUSTON,

Secretary of Agriculture.

WILLIAM C. REDFIELD,

Secretary of Commerce.

WASHINGTON, D. C., *April 4, 1918.*

United States Department of Agriculture,

OFFICE OF THE SECRETARY.

WASHINGTON, D. C.

FOOD INSPECTION DECISION 176.

EVAPORATED APPLES.

The following definition and standard for evaporated apples was adopted by the Joint Committee on Definitions and Standards August 7, 1916, and was approved by the Association of American Dairy, Food, and Drug Officials August 10, 1916, and by the Association of Official Agricultural Chemists November 22, 1916:

Evaporated apples are evaporated fruit made from peeled, cored, and sliced apples, and contain not more than twenty-four per cent (24%) of moisture as determined by the official method of the Association of Official Agricultural Chemists.

The foregoing definition and standard is adopted as a guide for the officials of this department in enforcing the Food and Drugs Act.

D. F. HOUSTON,
Secretary of Agriculture.

WASHINGTON, D. C., *May 28, 1918.*

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United States Department of Agriculture,

OFFICE OF THE SECRETARY.

WASHINGTON, D. C.

FOOD INSPECTION DECISION 177.

SODA WATER FLAVORS AND SODA, SODA WATER.

The following definitions and standards for soda water flavors and soda, soda water, were adopted by the Joint Committee on Definitions and Standards November 19, 1915, and were approved by the Association of American Dairy, Food, and Drug Officials August 10, 1916, and by the Association of Official Agricultural Chemists November 21, 1917:

1. *Ginger ale flavor* is the water-soluble product obtained from ginger, with or without flavoring substances which do not simulate the flavor or pungent effect of ginger. The predominating flavor of the product is that of ginger.

2. *Ginger ale with capsicum flavor* is the water-soluble product obtained from ginger and capsicum, with or without other flavoring substances. The predominating flavor of the product is that of ginger.

3. *Sarsaparilla flavor* is the water-soluble product prepared with oil of sassafras and methyl salicylate or oil of wintergreen or oil of sweet birch and with or without other essential oils or extract of sarsaparilla.

SODA, SODA WATER.

1. *Ginger ale* is the carbonated or artificially carbonated beverage prepared with potable water, acidulated sugar (sucrose) sirup, and ginger ale flavor.

2. *Ginger ale with capsicum* is the carbonated or artificially carbonated beverage prepared with potable water, acidulated sugar (sucrose) sirup, and ginger ale with capsicum flavor.

3. *Sarsaparilla* is the carbonated or artificially carbonated beverage prepared with potable water, sugar (sucrose) sirup, and sarsaparilla flavor. It may or may not be acidulated.

Additional definitions and standards for soda water flavors, soda, soda water, under consideration.

The foregoing definitions and standards are adopted as a guide for the officials of this department in enforcing the Food and Drugs Act.

CLARENCE OUSLEY,
Acting Secretary of Agriculture.

WASHINGTON, D. C., August 20, 1918.

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United States Department of Agriculture,

OFFICE OF THE SECRETARY.

WASHINGTON, D. C.

FOOD INSPECTION DECISION 178.

MILK AND CREAM.

The following definitions and standards for milk and cream were adopted by the Joint Committee on Definitions and Standards July 30, 1917, and were approved by the Association of American Dairy, Food, and Drug Officials August 3, 1917, and by the Association of Official Agricultural Chemists November 21, 1917:

1. *Milk* is the whole, fresh, clean, lacteal secretion obtained by the complete milking of one or more healthy cows, properly fed and kept, excluding that obtained within fifteen days before and five days after calving, or such longer period as may be necessary to render the milk practically colostrum free.

2. *Skimmed milk* is milk from which substantially all of the milk fat has been removed.

3. *Cream, sweet cream*, is that portion of milk, rich in milk fat, which rises to the surface of milk on standing, or is separated from it by centrifugal force. It is fresh and clean. It contains not less than eighteen per cent (18%) of milk fat and not more than two-tenths per cent (0.2%) of acid-reacting substances calculated in terms of lactic acid.

4. *Whipping cream* is cream which contains not less than thirty per cent (30%) of milk fat.

5. *Pasteurized milk* is milk that has been subjected to a temperature not lower than 145 degrees Fahrenheit for not less than thirty minutes. Unless it is bottled hot, it is promptly cooled to 50 degrees Fahrenheit or lower.

6. *Buttermilk* is the product that remains when fat is removed from milk or cream, sweet or sour, in the process of churning. It contains not less than eight and five-tenths per cent (8.5%) of milk solids, not fat.

7. *Homogenized milk or homogenized cream* is milk or cream that has been mechanically treated in such a manner as to alter its physical properties, with particular reference to the condition and appearance of the fat globules.

The foregoing definitions and standards are adopted as a guide for the officials of this department in enforcing the Food and Drugs Act.

D. F. HOUSTON,
Secretary of Agriculture.

WASHINGTON, D. C., April 3, 1919.

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U. S. DEPARTMENT OF AGRICULTURE
Issued April 26, 1919.

United States Department of Agriculture,

OFFICE OF THE SECRETARY.

WASHINGTON, D. C.

FOOD INSPECTION DECISION 179.

**AMENDING REGULATION 29, WHICH RELATES TO MARKING THE
QUANTITY OF FOOD IN PACKAGE FORM.**

Paragraph (j) of Regulation 29 of the Rules and Regulations for the Enforcement of the Food and Drugs Act is hereby amended by striking out the words "two avoirdupois ounces" and inserting in lieu thereof "one-half avoirdupois ounce," so that paragraph (j) as amended shall read as follows:

(j) A package containing one-half avoirdupois ounce of food or less is "small" and shall be exempt from marking in terms of weight.

CARTER GLASS,

Secretary of the Treasury.

D. F. HOUSTON,

Secretary of Agriculture.

WILLIAM C. REDFIELD,

Secretary of Commerce.

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United States Department of Agriculture,

OFFICE OF THE SECRETARY.

WASHINGTON, D. C.

FOOD INSPECTION DECISION 180.

COLORS IN FOOD.

(AMENDMENT TO FOOD INSPECTION DECISIONS 76, 117, 129, 164, AND 175.)

Food Inspection Decision 175 is hereby amended by striking out from the list of the permitted dyes contained therein, under "*Yellow shades*," the words "11. Sudan I." and "16. Butter yellow."

Hereafter the coal-tar dyes which may be used in food, subject to the provisions of Food Inspection Decisions 76, 117, and 129, shall be the following:

Red shades:

- 107. Amaranth.
- 56. Ponceau 3 R.
- 517. Erythrosine.

Orange shade:

- 85. Orange I.

Yellow shades:

- 4. Naphthol yellow S.
- 94. Tartrazine.
- Yellow A. B. (Benzeneazo- β -naphthylamine).
- Yellow O. B. (Ortho-Tolueneazo- β -naphthylamine).

Green shade:

- 435. Light green S. F. yellowish.

Blue shade:

- 692. Indigo disulfoacid.

The numbers preceding the names refer to the numbers of the colors as listed in A. G. Green's edition of the Schultz-Julius Systematic Survey of the Organic Coloring Matters, published in 1904.

Sudan I. and butter yellow have been found unsatisfactory in practical use for food coloring purposes, and these colors, therefore, are withdrawn from the list of those which may be certified for use in foods.

CARTER GLASS,
Secretary of the Treasury.
D. F. HOUSTON,
Secretary of Agriculture.
WILLIAM C. REDFIELD,
Secretary of Commerce.

WASHINGTON, D. C., April 21, 1919.

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United States Department of Agriculture,

OFFICE OF THE SECRETARY.

WASHINGTON, D. C.

FOOD INSPECTION DECISION 181.

CHEESES.

The following definitions and standards for cheeses were adopted by the Joint Committee on Definitions and Standards, September 6, 1919, and were approved by the Association of American Dairy, Food, and Drug Officials, September 10, 1919, and by the Association of Official Agricultural Chemists, November 19, 1919:

1. *Cheese* is the sound product made from curd obtained from the whole, partly skimmed, or skimmed milk of cows, or from the milk of other animals, with or without added cream, by coagulating the casein with rennet, lactic acid, or other suitable enzyme or acid, and with or without further treatment of the separated curd by heat or pressure, or by means of ripening ferments, special molds, or seasoning.

By act of Congress, approved June 6, 1896, cheese may also contain added coloring matter.

In the United States, the name "cheese," unqualified, is understood to mean Cheddar cheese, American cheese, American Cheddar cheese.

2. *Whole milk cheese* is cheese made from whole milk.

3. *Partly skimmed milk cheese* is cheese made from partly skimmed milk.

4. *Skimmed milk cheese* is cheese made from skimmed milk.

WHOLE MILK CHEESES.

5. *Cheddar cheese, American cheese, American Cheddar cheese*, is the cheese made by the Cheddar process, from heated and pressed curd obtained by the action of rennet on whole milk. It contains not more than thirty-nine per cent (39%) of water, and, in the water-free substance, not less than fifty per cent (50%) of milk fat.

6. *Stirred curd cheese, sweet curd cheese*, is the cheese made by a modified Cheddar process, from curd obtained by the action of rennet on whole milk. The special treatment of the curd, after the removal of the whey, yields a cheese of more open, granular texture than Cheddar cheese. It contains, in the water-free substance, not less than fifty per cent (50%) of milk fat.

7. *Pineapple cheese* is the cheese made by the pineapple Cheddar cheese process, from pressed curd obtained by the action of rennet on whole milk. The curd is formed into a shape resembling a pineapple, with characteristic surface corrugations, and during the ripening period the cheese is thoroughly coated and rubbed with a suitable oil, with or without shellac. It contains, in the water-free substance, not less than fifty per cent (50%) of milk fat.

8. *Limburger cheese* is the cheese made by the Limburger process, from unpressed curd obtained by the action of rennet on whole milk. The curd is ripened in a damp atmosphere by special fermentation. It contains, in the water-free substance, not less than fifty per cent (50%) of milk fat.

9. *Brick cheese* is the quick-ripened cheese made by the brick cheese process, from pressed curd obtained by the action of rennet on whole milk. It contains, in the water-free substance, not less than fifty per cent (50%) of milk fat.

10. *Stilton cheese* is the cheese made by the Stilton process, from unpressed curd obtained by the action of rennet on whole milk, with or without added cream. During the ripening process a special blue-green mold develops, and the cheese thus acquires a marbled or mottled appearance in section.

11. *Gouda cheese* is the cheese made by the Gouda process, from heated and pressed curd obtained by the action of rennet on whole milk. The rind is colored with saffron. It contains, in the water-free substance, not less than forty-five per cent (45%) of milk fat.

12. *Neufchatel cheese* is the cheese made by the Neufchatel process from unheated curd obtained by the combined action of lactic fermentation and rennet on whole milk. The curd, drained by gravity and light pressure, is kneaded or worked into a butter-like consistence and pressed into forms for immediate consumption or for ripening. It contains, in the water-free substance, not less than fifty per cent (50%) of milk fat.

13. *Cream cheese* is the unripened cheese made by the Neufchatel process from whole milk enriched with cream. It contains, in the water-free substance, not less than sixty-five per cent (65%) of milk fat.

14. *Roquefort cheese* is the cheese made by the Roquefort process from unheated, unpressed curd obtained by the action of rennet on the whole milk of sheep, with or without the addition of a small proportion of the milk of goats. The curd is inoculated with a special mold (*Penicillium Roqueforti*) and ripens with the growth of the mold. The fully ripened cheese is friable and has a mottled or marbled appearance in section.

15. *Gorgonzola cheese* is the cheese made by the Gorgonzola process from curd obtained by the action of rennet on whole milk. The cheese ripens in a cool, moist atmosphere with the development of a blue-green mold and thus acquires a mottled or marbled appearance in section.

WHOLE MILK OR PARTLY SKIMMED MILK CHEESES.

16. *Edam cheese* is the cheese made by the Edam process from heated and pressed curd obtained by the action of rennet on whole milk or on partly skimmed milk. It is commonly made in spherical form and coated with a suitable oil and a harmless red coloring matter.

17. *Emmenthaler cheese, Swiss cheese*, is the cheese made by the Emmenthaler process from heated and pressed curd obtained by the action of rennet on whole milk or on partly skimmed milk, and is ripened by special gas-producing bacteria, causing characteristic "eyes" or holes. The cheese is also known in the United States as "Schweizer." It contains, in the water-free substance, not less than forty-five per cent (45%) of milk fat.

18. *Camembert cheese* is the cheese made by the Camembert process from unheated, unpressed curd obtained by the action of rennet on whole milk or on slightly skimmed milk, and ripens with the growth of a special mold (*Penicillium Camemberti*) on the outer surface. It contains, in the water-free substance, not less than forty-five per cent (45%) of milk fat.

19. *Brie cheese* is the cheese made by the Brie process from unheated, unpressed curd obtained by the action of rennet on whole milk, on milk with

added cream, or on slightly skimmed milk, and ripens with the growth of a special mold on the outer surface.

20. *Parmesan cheese* is the cheese made by the Parmesan process from heated and hard-pressed curd obtained by the action of rennet on partly skimmed milk. The cheese, during the long ripening process, is coated with a suitable oil.

SKIMMED MILK CHEESES.

21. *Cottage cheese*, *Schmierkase*, is the unripened cheese made from unheated (or scalded) curd obtained by the action of lactic fermentation or lactic acid or rennet, or by any combination of these agents, on skimmed milk, with or without the addition of buttermilk. The drained curd is sometimes mixed with cream, salted, and sometimes otherwise seasoned.

WHEY CHEESES.

22. *Whey cheese* (so-called) is produced by various processes from the constituents of whey. There are a number of varieties, each of which bears a distinctive name, according to the nature of the process by which it has been produced, as, for example, "Ricotta," "Zieger," "Primost," "Mysost."

The foregoing definitions and standards are adopted as a guide for the officials of this department in enforcing the Food and Drugs Act.

E. T. MEREDITH, *Secretary of Agriculture*.

WASHINGTON, D. C., March 3, 1921.

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United States Department of Agriculture,

OFFICE OF THE SECRETARY.

WASHINGTON, D. C.

FOOD INSPECTION DECISION 182.

CITRUS FRUITS.

The following definitions and standards for grapefruit and oranges were adopted by the Joint Committee on Definitions and Standards, March 23, 1921, and were approved by the Association of American Dairy, Food, and Drug Officials, October 7, 1920, and by the Association of Official Agricultural Chemists, August 19, 1921.

Grapefruit, pomelo, is the sound, mature fruit of *Citrus grandis* Osbeck. The juice of the mature fruit contains not less than seven (7) parts of soluble solids to each part of acid calculated as citric acid without water of crystallization.

Orange (common, sweet, or round) is the sound, mature fruit of *Citrus sinensis* Osbeck. The juice of the mature fruit contains not less than eight (8) parts of soluble solids to each part of acid calculated as citric acid without water of crystallization.

The foregoing definitions and standards are adopted as a guide for the officials of this department in enforcing the Food and Drugs Act.

HENRY C. WALLACE, *Secretary of Agriculture.*

WASHINGTON, D. C., *September 20, 1921.*

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United States Department of Agriculture,

OFFICE OF THE SECRETARY.

WASHINGTON, D. C.

FOOD INSPECTION DECISION 183.

JOINT REGULATIONS OF THE DEPARTMENT OF AGRICULTURE, THE DEPARTMENT OF COMMERCE, AND THE TREASURY DEPARTMENT GOVERNING PROCEDURE ON IMPORTATIONS OF GOODS SUBJECT TO THE FOOD AND DRUGS ACT OF JUNE 30, 1906.

1. The enforcement of the provisions of the food and drugs act of June 30, 1906, will, as a general rule, be under the local direction of the officers of the food and drug inspection stations of the Bureau of Chemistry, Department of Agriculture, collectors of customs acting as administrative officers in carrying out directions relative to the detention, exportation, and destruction of merchandise and action under the bond in case of noncompliance with the provisions of the food and drugs act of 1906 and amendments thereto.

2. Merchandise subject to examination by representatives of the Department of Agriculture in accord with the provisions of the food and drugs act shall not be delivered to consignee prior to report of examination, unless a bond has been given on the appropriate form prescribed in T. D. 37246 for the amount of the full invoice value of such goods, together with the duty thereon, and on refusal of the consignee to return such goods for any cause to the custody of the collector when demanded, for the purpose of excluding them from the country, or for any other purpose, said consignee shall forfeit the full amount of the bond. Articles 470 and 473 of Customs Regulations, 1915, are amended accordingly.

3. As soon as samples are requested, and on that same day, a notice shall be sent by the collector or appraiser to the importer on Customs Form 6521 to the effect that samples have been taken and that the goods must be held intact pending a notice of the result of inspection and analysis, and in case of the failure of the goods to comply with the requirements of the food and drugs act that they must be re-

turned to the collector for disposition. This notice will also contain a statement to the effect that samples will be paid for upon presentation of proper vouchers. At laboratory ports this notice in the collector's name must be prepared simultaneously with the request for samples and by the employee filling out the request; at nonlaboratory ports by the collector.

BULLETIN NOTICES.

4. From the above-described notices there shall be immediately prepared by the officer making out these notices a list, on combined Form C. 788, of all entries of food and drug products from which samples have been requested, and this notice shall be posted daily in the customhouse over the collector's signature as a public notice to importers that goods must be held subject to examination until definite release is given in so far as the provisions of the food and drugs act are concerned.

A list shall also be prepared on Bureau of Chemistry Form C. 786 by the chief of the food and drug inspection station of those invoices which have been stamped "No samples desired, Bureau of Chemistry, U. S. Dept. of Agriculture, per -----." It shall be posted promptly each day on the official bulletin board most readily available to importers, preferably that of the collector or appraiser.

5. The chief of station shall send the collector a notice in duplicate when samples will be requested from every shipment of particular articles of food or drug. The collector, during the period over which such request is effective, shall keep continuously posted in the customhouse on his bulletin board one of the copies signed by him as an official notice for the benefit of importers, advising them that samples will be taken from all shipments of these articles, and to the effect that if such goods are allowed to go into consumption, except as definite release is received from the chief of station and until after the provisions of the food and drugs act have been definitely complied with, they will be strictly held to the full penalty incurred under their penal bond given at time of entry. Combined Form C. 787 shall be used. In such instances the usual notices regarding sampling individual shipments may be omitted as unnecessary.

6. As soon as the importer makes entry, the invoices covering foods and drugs and the public stores packages shall be made available, with the least possible delay, for inspection by the representative of the station. At the port of New York, or other ports where samples of certain free bulk goods are taken or examined on the docks by the station examiners, especial care shall be taken that the invoices covering the same be made immediately available, that notice regarding samples may be promptly sent.

NO VIOLATION—RELEASE.

7. As soon as examination of the samples is completed, if no violation of the act is detected, the chief of the station shall send a notice of release to the importer on Bureau of Chemistry Form C. 779, Release, a copy of this notice to be sent to the collector of customs for his information.

VIOLATION.

8. If a violation of the food and drugs act is disclosed, the chief of the station shall send to the importer due notice on Bureau of Chemistry Form C. 777, Importer, Date of Hearing, and at the same time to the collector similar notice on Form C. 775, Collector, Detention, requesting him to refuse delivery of the goods or to require their return to customs custody if by any chance the merchandise was released without the bond referred to in paragraph 2 being given.

9. If the importer does not reply to the notice of hearing in person or by letter within the time allowed on the notice, a second notice, Form C. 777, marked "Second and last notice," shall be sent at once by the chief of the station, advising him that failure to reply will cause definite recommendation to the collector that goods be refused entry.

(a) REJECTED GOODS.

10. In all cases where the goods are to be refused entry, the chief of the station within one day after hearing, or if the importer does not appear or reply within three days after second notice, shall notify the collector accordingly on Bureau of Chemistry Form C. 776, Collector, Statement of Violation, in duplicate. Collectors will file by laboratory serial number or entry number, as most convenient.

11. Not later than one day after receipt of this notice the collector shall sign and transmit one of the copies to the importer, which shall serve as notification to the importer that the goods must be exported or destroyed within three months from such date, as provided by law; the other notice to be retained as office record and later returned as report to chief of station. The importer shall in all cases return his notice to the collector, properly certified as to the information required, as the form provides, and it shall then be transmitted to the surveyor, or to the inspector where there is no surveyor.

(b) GOODS TO BE CONDITIONED.

12. If goods may be released after relabeling or after certain conditions are complied with, a notice shall be sent on Bureau of Chemistry Form C. 776 by the chief of station direct to the im-

porter, a carbon copy being sent to the collector. This notice must state specifically the conditions to be performed, so as to bring the performance thereof under the provisions of the customs bonds on consumption and warehouse entries, these bonds including provisions requiring compliance with all of the requirements of the food and drugs act and all regulations and instructions issued thereunder. The notice will also state the officer to be notified by the importer when the goods are ready for inspection.

13. The importer must return the notice to the collector or chief of station, as designated, with the certificate thereon filled out, stating that he has complied with the prescribed conditions and that the goods are ready for inspection at the place named.

14. This notice will be delivered to the inspection officer, who, after inspection, will indorse the result thereof on the back of the notice and return the same to the collector or to the chief of the station, as the case may be.

15. When the conditions to be complied with are under the supervision of the chief of the station, and these conditions have been fully met, he shall release the goods to the importer, using Bureau of Chemistry Form C. 779, Release, sending a copy to the collector for his information.

When, however, release is still conditioned upon destruction of rejections or of some portion of the shipment or the importer has been unsuccessful in meeting the conditions imposed, and the goods must be exported or destroyed, the chief of station shall immediately notify the collector of the results of inspection on Bureau of Chemistry Form C. 776, in duplicate. The collector shall sign and immediately transmit one copy to the importer and proceed in the usual manner.

16. If the goods are detained, subject to conditioning to be performed under the collector's supervision, the collector, as soon as conditions are performed, will notify the importer, on Customs Form 6523, that the goods are released. If goods are not properly conditioned within the period allowed, the goods must be exported or destroyed in accordance with the terms of the notice in C. 776.

17. When final action has been taken on goods which have been refused entry or on goods the release of which is subject to conditions to be performed under the collector's supervision, the collector shall send to the chief of station a notice of such final action, giving the date of release or destruction or date of export and country to which exported indorsed on Bureau of Chemistry Form C. 776.

18. When intent to violate the act is evident, the privilege of relabeling, cleaning, and similar renovation will not be allowed. Similarly at the discretion of the station chief this privilege will not be

allowed in those cases where through carelessness or otherwise shipments in violation of the act are offered for entry when the exporter or importer has been informed in connection with violations in previous shipments. In general, when shipments with identical labeling have been detained for relabeling three times, the privilege of relabeling will not be extended.

19. When the privilege of sorting or renovating shipments is allowed, the importer must furnish satisfactory evidence as to the identity of the goods before release is given. This privilege shall not be granted except as stated conditions agreed to by the importer include segregation of goods at a stated place and apart from other goods of similar nature.

20. The chief of station, or other officer by him appointed when it is deemed advisable, may require of the importer an affidavit as evidence that the goods have been properly disposed of, such affidavit to be executed before a notary public or other officer authorized to administer oaths generally.

21. When imported merchandise subject to the provisions of the food and drugs act is shipped to another port for reconditioning or exportation, the goods must be shipped under customs carrier's manifest, Customs Form 7512, in the same manner as shipments in bond.

22. Collectors of customs will perform the inspection service whenever goods are to be exported or destroyed, and in other cases when there is no officer of the station available.

23. Collectors of customs and representatives of the station will confer and arrange the apportionment of the inspection service according to local conditions. Officers of the station will, whenever feasible, perform the inspection service when cleaning, bringing up to standard, and like reconditioning operations are involved.

PENALTIES.

24. In case of failure to comply with the instructions or recommendations of the chief of the station as to the conditions under which the merchandise may be disposed of, the collector shall notify the chief of the station in all cases coming to his attention within three days after inspection or after the expiration of the three months allowed by law if no action is taken.

25. The chief of the station, upon receipt of the above described notice, and in all cases of failure to meet the conditions imposed in order to comply with the provisions of the food and drugs act coming directly under his supervision, shall transmit to the collector of customs such evidence as he may have at hand tending to indicate the importer's liability and make a recommendation accordingly.

26. The collector, within three days of the receipt of this recommendation, whether favorable or otherwise, shall notify the importer that, the legal period of three months for exportation or destruction having expired, action will be taken within 30 days to enforce the terms of the bond, unless, in the meantime, application for remission or mitigation of penalties incurred with definite offer of settlement is filed with the collector. The application should be in duplicate, with a full statement of reasons, under oath.

27. The collector shall transmit the application in duplicate, together with his own and the station chief's recommendation, both in duplicate, to the Secretary of the Treasury, Division of Customs, for his action.

NONLABORATORY PORTS.

28. At ports of entry where there is no laboratory of the Bureau of Chemistry, the collector or deputy, on the day when the first notice of expected shipment of foods or drugs is received either by invoice or entry, shall notify the chief of station in whose territory the port is located, on Bureau of Chemistry blue card Form C. 755, Notice from Collector Nonlaboratory ports.

29. On day of receipt of card C. 755, the station chief shall mail to the collector the yellow card C. 757, Notice to Collector Nonlaboratory Ports, if no sample is desired. This notice serves as an equivalent to stamping the invoices at laboratory ports with the legend "No samples desired. Bureau of Chemistry, U. S. Dept. of Agriculture."

30. If samples are desired, the station chief shall mail request on Bureau of Chemistry Form C. 783, Nonlaboratory Ports, Requests for Samples.

31. The collector at once shall forward sample, accompanied by Bureau of Chemistry Form C. 794, Label for Samples, supplied in tablets of 100, or if found mutually more satisfactory, on the larger Form C. 784, Imports, Description of Sample, which is used at laboratory ports for noting such data.

32. When samples will be requested from each shipment of certain foods or drugs, the chief of station shall furnish to collector and deputies at ports within the station's territory a list of such products, indicating size of sample necessary. Samples should then be sent promptly on arrival of goods, with Form C. 784 or C. 794, dispensing in such cases with the use of request forms C. 755 and C. 783.

33. Blank forms mentioned above, C. 755, C. 784, and C. 794, will be supplied by the chief of station to the collectors or deputies located at ports within the station's territory.

34. In all other particulars the procedure shall be the same at nonlaboratory ports as at laboratory ports except that the time consumed in delivery of notices by mail shall be allowed for.

35. The station chief shall be deemed a customs officer in enforcing these regulations.

36. Customs Form 4609 is abolished.

A. W. MELLON,

Secretary of the Treasury.

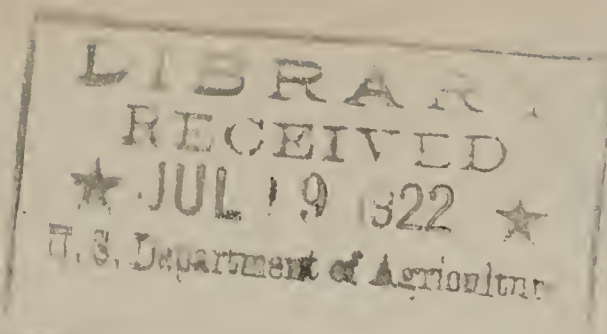
HENRY C. WALLACE,

Secretary of Agriculture.

HERBERT HOOVER,

Secretary of Commerce.

WASHINGTON, D. C., *April 6, 1922.*



United States Department of Agriculture,

OFFICE OF THE SECRETARY.

WASHINGTON, D. C.

FOOD INSPECTION DECISION 184.

COLORS IN FOOD.

(AMENDMENT TO FOOD INSPECTION DECISIONS 76, 117, 129, 164, 175, AND 180.)

Food Inspection Decision 180 is hereby amended by adding 433 Guinea Green B to the list of permitted dyes contained therein.

Hereafter the coal-tar dyes which will be accepted for certification, subject to the provisions of Food Inspection Decisions 76, 77, 106, 129, and 159, shall be the following:

Red shades:

- 56 Ponceau 3 R.
- 107 Amaranth.
- 517 Erythrosine.

Orange shade:

- 85 Orange I.

Yellow shades:

- 4 Naphthol yellow S.
- 94 Tartrazine.
- Yellow A. B. (Benzeneazo- β -naphthylamine).
- Yellow O. B. (Ortho-tolueneazo- β -naphthylamine).

Green shades:

- 433 Guinea green B.
- 435 Light green S. F. yellowish.

Blue shade:

- 692 Indigo disulfoacid.

The numbers preceding the names refer to the numbers of the colors as listed in A. G. Green's edition of the Schultz-Julius Systematic Survey of the Organic Coloring Matters, published in 1904.

C. W. PUGSLEY,

Acting Secretary of Agriculture.

WASHINGTON, D. C., June 5, 1922.

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U. S. DEPARTMENT OF AGRICULTURE

Issued January 19, 1923.

United States Department of Agriculture,

OFFICE OF THE SECRETARY.

WASHINGTON, D. C.

FOOD INSPECTION DECISION 185.

b. SODA WATER FLAVORS AND SODA, SODA WATER.

The following definitions and standards for soda water flavors and soda, soda water, were adopted by the Joint Committee on Definitions and Standards, June 22, 1922, and were approved by the Association of American Dairy, Food and Drug Officials, October 5, 1922, and by the Association of Official Agricultural Chemists, November 17, 1922:

Ginger Ale Flavor, Ginger Ale Concentrate, is the flavoring product in which ginger is the essential constituent, with or without aromatic and pungent ingredients, citrus oils, and fruit juices.

Ginger Ale is the carbonated beverage prepared from ginger ale flavor, sugar (sucrose) sirup, harmless organic acid, potable water, and caramel color.

These definitions and standards supersede the definitions and standards for 1. *Ginger ale flavor*, 2. *Ginger ale with capsicum flavor*, 4. *Ginger ale*, and 5. *Ginger ale with capsicum*, as published in Office of the Secretary Circular 136, page 20.

The foregoing definitions and standards are adopted as a guide for the officials of this department in enforcing the Food and Drugs Act.

HENRY C. WALLACE,
Secretary of Agriculture.

WASHINGTON, D. C., *December 18, 1922.*

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United States Department of Agriculture,

OFFICE OF THE SECRETARY.

WASHINGTON, D. C.

FOOD INSPECTION DECISION 186.

d. CONDIMENTS (OTHER THAN VINEGAR AND SALT).

The following definitions and standards for condiments other than vinegars and salt were adopted by the Joint Committee on Definitions and Standards, September 29, 1922, and were approved by the Association of American Dairy, Food and Drug Officials, October 5, 1922, and by the Association of Official Agricultural Chemists, November 17, 1922:

a. SPICES.

10. Cayenne Pepper, Cayenne, is the dried, ripe fruit of *Capsicum frutescens* L., *Capsicum baccatum* L., or some other small-fruited species of *Capsicum*. It contains not less than fifteen per cent (15%) of nonvolatile ether extract, not more than one and five-tenths per cent (1.5%) of starch, not more than twenty-eight per cent (28%) of crude fiber, not more than eight per cent (8%) of total ash, nor more than one and twenty-five hundredths per cent (1.25%) of ash insoluble in hydrochloric acid.

b. FLAVORING EXTRACTS.

5a. Oil of Cassia is the lead-free volatile oil obtained from the leaves or bark of *Cinnamomum cassia* Bl., and contains not less than eighty per cent (80%) by volume of cinnamic aldehyde.

The foregoing definitions and standards are adopted as a guide for the officials of this department in enforcing the Food and Drugs Act.

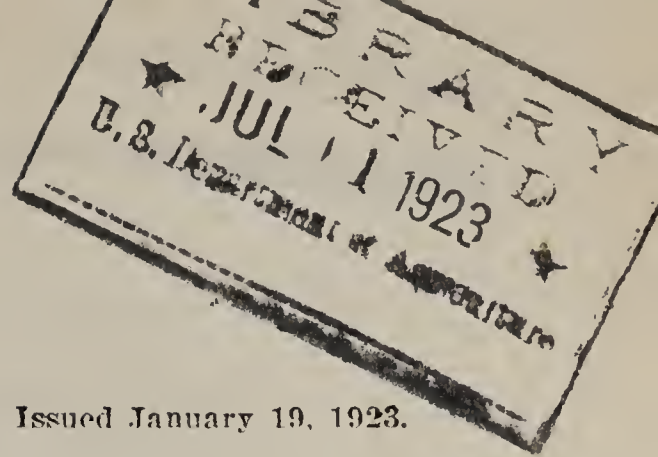
HENRY C. WALLACE,
Secretary of Agriculture.

WASHINGTON, D. C., December 18, 1922.

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F. I. D. 187.

Issued January 19, 1923.

United States Department of Agriculture,

OFFICE OF THE SECRETARY.

WASHINGTON, D. C.

FOOD INSPECTION DECISION 187.

c. EDIBLE VEGETABLE OILS AND FATS.

The following definition for cacao butter, cocoa butter, was adopted by the Joint Committee on Definitions and Standards, June 23, 1922, and was approved by the Association of American Dairy, Food and Drug Officials, October 5, 1922, and by the Association of Official Agricultural Chemists, November 17, 1922:

2. Cacao Butter, Cocoa Butter, is the edible fat obtained from sound cacao beans (seeds of *Theobroma cacao* L., or other closely related species), either before or after roasting.

The foregoing definition is adopted as a guide for the officials of this department in enforcing the Food and Drugs Act.

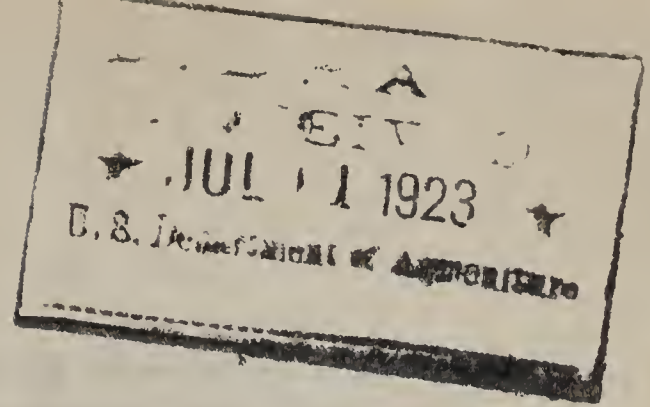
HENRY C. WALLACE,
Secretary of Agriculture.

WASHINGTON, D. C., *December 18, 1922.*

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Issued January 19, 1923.

United States Department of Agriculture,

OFFICE OF THE SECRETARY.

WASHINGTON, D. C.

FOOD INSPECTION DECISION 188.

a. GRAIN PRODUCTS.

c. BREADS.

The following definitions and standards for breads were adopted by the Joint Committee on Definitions and Standards, September 28, 1922, and were approved by the Association of American Dairy, Food and Drug Officials, October 5, 1922, and by the Association of Official Agricultural Chemists, November 17, 1922:

Bread is the sound product made by baking a dough consisting of a leavened or unleavened mixture of ground grain and/or other clean, sound, edible farinaceous substance, with potable water, and with or without the addition of other edible substances.

In the United States the name "bread," unqualified, is understood to mean wheat bread, white bread.

Wheat Bread Dough, White Bread Dough, is the dough consisting of a leavened and kneaded mixture of flour, potable water, edible fat or oil, sugar and/or other fermentable carbohydrate substance, salt, and yeast, with or without the addition of milk or a milk product, of diastatic and/or proteolytic ferments, and of such limited amounts of unobjectionable salts as serve solely as yeast nutrients,¹ and with or without the replacement of not more than three per cent (3%) of the flour ingredient by some other edible farinaceous substance.

Wheat Bread, White Bread, is the bread obtained by baking Wheat Bread Dough in the form of a loaf or of rolls or other units smaller than a loaf. It contains, one hour or more after baking, not more than thirty-eight per cent (38%) of moisture, as determined upon the entire loaf or other unit.

Milk Bread is the bread obtained by baking a Wheat Bread Dough in which not less than one-third ($\frac{1}{3}$) of the water ingredient has been replaced by milk or the constituents of milk solids in proportions normal for whole milk. It conforms to the moisture limitation for Wheat Bread.

Rye Bread is the bread obtained by baking a dough which differs from Wheat Bread Dough in that not less than one-third ($\frac{1}{3}$) of the flour ingredient has been replaced by rye flour. It conforms to the moisture limitation for Wheat Bread.

¹ The propriety of the use of minute amounts of oxidizing agents as enzyme activators is reserved for future consideration and without prejudice.

Raisin Bread is the bread obtained by baking Wheat Bread Dough, to which have been added sound raisins in quantity equivalent to at least three (3) ounces for each pound of the baked product and which may contain proportions of sweetening and shortening ingredients greater than those commonly used in Wheat Bread Dough.

Brown Bread, Boston Brown Bread, is a bread made from rye and corn meals, with or without flour, whole-wheat flour, and/or rye flour, with molasses, and in which chemical leavening agents, with or without sour milk, are commonly used instead of yeast.

In some localities the name "brown bread" is used to designate a bread obtained by baking a dough which differs from Wheat Bread Dough in that a portion of the flour ingredient has been replaced by whole-wheat flour.

The foregoing definitions and standards are adopted as a guide for the officials of this department in enforcing the Food and Drugs Act.

HENRY C. WALLACE,
Secretary of Agriculture.

WASHINGTON, D. C., *December 18, 1922.*

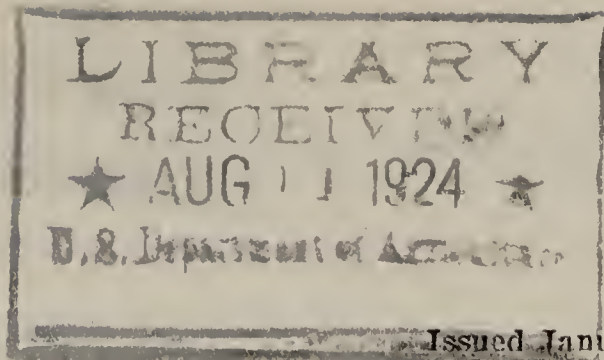
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F. I. D. 189.

United States Department of Agriculture,

OFFICE OF THE SECRETARY.

WASHINGTON, D. C.

FOOD INSPECTION DECISION 189.

CONDENSED MILK, EVAPORATED MILK, CONCENTRATED MILK.

The following definition and standard for condensed milk, evaporated milk, concentrated milk, was adopted by the Joint Committee on Definitions and Standards, June 21, 1922, and was approved by the Association of American Dairy, Food and Drug Officials, October 5, 1922, and by the Association of Official Agricultural Chemists, November 17, 1922:

Condensed Milk, Evaporated Milk, Concentrated Milk, is the product resulting from the evaporation of a considerable portion of the water from milk, or from milk with adjustment, if necessary, of the ratio of fat to nonfat solids by the addition or by the abstraction of cream. It contains, all tolerances being allowed for, not less than seven and eight-tenths per cent (7.8%) of milk fat, nor less than twenty-five and five-tenths per cent (25.5%) of total milk solids; provided, however, that the sum of the percentages of milk fat and total milk solids be not less than thirty-three and seven-tenths (33.7).

The foregoing definition and standard is adopted as a guide for officials of this department in enforcing the Food and Drugs Act.

HENRY C. WALLACE,
Secretary of Agriculture.

WASHINGTON, D. C., *December 18, 1922.*

25630°—23

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United States Department of Agriculture,

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FOOD INSPECTION DECISION 190.

BUTTER.

The following definitions and standards for butter and renovated butter were adopted by the Joint Committee on Definitions and Standards, June 22, 1922, and were approved by the Association of American Dairy, Food and Drug Officials, October 5, 1922, and by the Association of Official Agricultural Chemists, November 17, 1922:

Butter is the clean, sound product made by gathering in any manner the fat of fresh or ripened milk or cream into a mass, which also includes a small portion of the other natural milk constituents, with or without salt, and contains, all tolerances provided for, less than sixteen per cent (16.0%) of water, and not less than eighty per cent (80.0%) of milk fat. By acts of Congress, approved August 2, 1886, and May 9, 1902, butter may also contain added coloring matter.

Renovated Butter, Process Butter, is the clean, sound product made in semblance of butter from melted, clarified, or refined butterfat, without the addition or use of any substance other than water, milk, cream, or salt, and contains, all tolerances provided for, less than sixteen per cent (16.0%) of water, and not less than eighty per cent (80.0%) of milk fat.

The foregoing definitions and standards are adopted as a guide for the officials of this department in enforcing the Food and Drugs Act.

HENRY C. WALLACE,
Secretary of Agriculture.

WASHINGTON, D. C., *December 18, 1922.*

25630°—23

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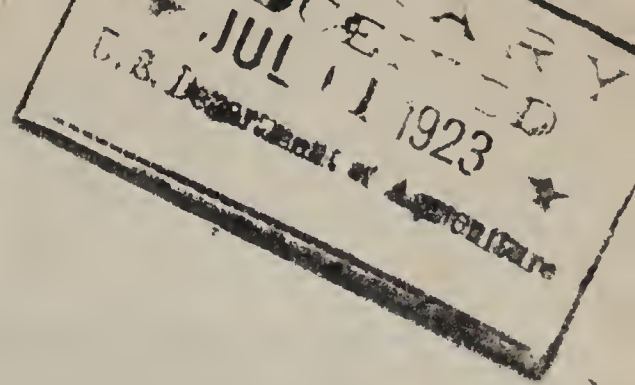
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Main body of handwritten text in a non-Latin script, likely Arabic or Persian. The text is arranged in several paragraphs, with some lines being more prominent than others. The handwriting is cursive and typical of the period.

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F. I. D. 191.

Issued January 19, 1923.

United States Department of Agriculture,

OFFICE OF THE SECRETARY.

WASHINGTON, D. C.

FOOD INSPECTION DECISION 191.

c. CACAO PRODUCTS.

The following definitions and standards for cacao products were adopted by the Joint Committee on Definitions and Standards, September 29, 1922, and were approved by the Association of American Dairy, Food and Drug Officials, October 5, 1922, and by the Association of Official Agricultural Chemists, November 17, 1922:

1. Cacao Beans, Cocoa Beans, are the seeds of trees belonging to the genus *Theobroma*, especially those of *Theobroma cacao* L., and closely related species.

2. Cacao Nibs, Cocoa Nibs, "Cracked Cocoa," are roasted or dried cacao beans, broken and freed from germ and from shell or husk.

3. Chocolate, Plain Chocolate, Bitter Chocolate, Chocolate Liquor, Chocolate Paste, Bitter Chocolate Coating,¹ is the solid or plastic mass obtained by grinding cacao nibs and contains not less than fifty per cent (50%) of cacao fat and, on the moisture- and fat-free basis, not more than eight per cent (8%) of total ash, not more than four-tenths per cent (0.4%) of ash insoluble in hydrochloric acid, and not more than seven per cent (7%) of crude fiber.

4. Sweet Chocolate, Sweet Chocolate Coating, is chocolate mixed with sugar (sucrose), with or without the addition of cacao butter, spices, or other flavoring materials, and contains, on the moisture-, sugar-, and fat-free basis, no greater percentage of total ash, ash insoluble in hydrochloric acid, or crude fiber, respectively, than is found in moisture- and fat-free chocolate.

5. Milk Chocolate, Sweet Milk Chocolate, is the product obtained by grinding chocolate with sugar, with the solids of whole milk, or the constituents of milk solids in proportions normal for whole milk, and with or without cacao butter and/or flavoring material. It contains not less than twelve per cent (12%) of milk solids.

6. Cocoa, Powdered Cocoa, is chocolate deprived of a portion of its fat and pulverized, and contains, on the moisture- and fat-free basis, no greater percentage of total ash, ash insoluble in hydrochloric acid, or crude fiber, respectively, than is found in moisture- and fat-free chocolate.

¹ Definitions and standards for alkalized products will form a separate schedule.

7. "Breakfast Cocoa" is cocoa which contains not less than twenty-two per cent (22%) of cacao fat.

8. Sweet Cocoa, Sweetened Cocoa, is cocoa mixed with sugar (sucrose), and contains not more than sixty-five per cent (65%) of sugar in the finished product, and, on the moisture-, sugar-, and fat-free basis, no greater percentage of total ash, ash insoluble in hydrochloric acid, or crude fiber, respectively, than is found in moisture- and fat-free chocolate.

9. Sweet Milk Cocoa is the product obtained by grinding cocoa with sugar, with the solids of whole milk, or the constituents of milk solids in proportions normal for whole milk, and with or without flavoring material. It contains not less than twelve per cent (12%) of milk solids.

The foregoing definitions and standards are adopted as a guide for the officials of this department in enforcing the Food and Drugs Act.

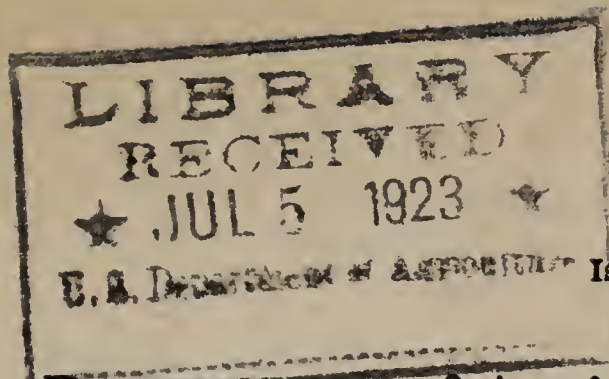
HENRY C. WALLACE,
Secretary of Agriculture.

WASHINGTON, D. C., *December 18, 1922.*

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F. I. D. 192.



United States Department of Agriculture,

OFFICE OF THE SECRETARY.

WASHINGTON, D. C.

FOOD INSPECTION DECISION 192.)

MUSTARD AND MUSTARD PRODUCTS.

The following revised and amended definitions and standards for ground mustard seed, mustard cake, mustard flour, and prepared mustard were adopted by the Joint Committee on Definitions and Standards, composed of representatives of the United States Department of Agriculture, the Association of American Dairy, Food and Drug Officials, and the Association of Official Agricultural Chemists, at its meeting, March 12 to 16, 1923.

Ground Mustard Seed, Mustard Meal, is the unbolted, ground mustard seed, and conforms to the standards for mustard seed.

Mustard Cake is ground mustard seed, mustard meal, from which a portion of the fixed oil has been removed.

Mustard Flour, Ground Mustard, "Mustard," is the powder made from mustard seed with the hulls largely removed and with or without the removal of a portion of the fixed oil. It contains not more than one and five-tenths per cent (1.5%) of starch, nor more than six per cent (6%) of total ash.

Prepared Mustard is a paste composed of a mixture of ground mustard seed and/or mustard flour and/or mustard cake, with salt, a vinegar, and with or without sugar (sucrose), spices, or other condiments. In the fat-, salt-, and sugar-free solids it contains not more than twenty-four per cent (24%) of carbohydrates, not more than twelve per cent (12%) of crude fiber, nor less than five and six-tenths per cent (5.6%) of nitrogen, the carbohydrates being calculated as starch.

The foregoing definitions and standards are adopted as a guide for the officials of this department in enforcing the Food and Drugs Act.

HENRY C. WALLACE,
Secretary of Agriculture.

WASHINGTON, D. C., June 9, 1923.

52278°—23

United States Department of Agriculture

OFFICE OF THE SECRETARY

WASHINGTON, D. C.

FOOD INSPECTION DECISION 193

VINEGAR

The following revised and amended definition and standard for cider vinegar was adopted by the Joint Committee on Definitions and Standards, composed of representatives of the United States Department of Agriculture, the Association of American Dairy, Food and Drug Officials, and the Association of Official Agricultural Chemists, August 10, 1923:

1. Vinegar, Cider Vinegar, Apple Vinegar, is the product made by the alcoholic and subsequent acetous fermentations of the juice of apples, and contains in one hundred cubic centimeters (100 cc.) (20° C.) not less than four (4) grams of acetic acid.

The foregoing definition and standard is adopted as a guide for the officials of this department in enforcing the Food and Drugs Act.

HENRY C. WALLACE,
Secretary of Agriculture.

WASHINGTON, D. C., *August 23, 1924.*

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FOOD INSPECTION DECISION 194

MARJORAM, LEAF MARJORAM

The following revised and amended definition and standard for marjoram, leaf marjoram, was adopted by the Joint Committee on Definitions and Standards, composed of representatives of the United States Department of Agriculture, the Association of American Dairy, Food and Drug Officials, and the Association of Official Agricultural Chemists, February 27, 1924:

Marjoram, Leaf Marjoram, is the dried leaves, with or without a small proportion of the flowering tops, of the *Majorana hortensis* Moench. It contains not more than sixteen per cent (16%) of total ash, not more than four and five-tenths per cent (4.5%) of ash insoluble in hydrochloric acid, nor more than ten per cent (10%) of stems and harmless foreign material.

The foregoing definition and standard is adopted as a guide for the officials of this department in enforcing the Food and Drugs Act.

HENRY C. WALLACE,
Secretary of Agriculture.

WASHINGTON, D. C., *August 23, 1924.*

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FOOD INSPECTION DECISION 195

CUMIN SEED

The following revised and amended definition and standard for cumin seed was adopted by the Joint Committee on Definitions and Standards, composed of representatives of the United States Department of Agriculture, the Association of American Dairy, Food and Drug Officials, and the Association of Official Agricultural Chemists, February 27, 1924:

Cumin Seed is the dried fruit of *Cuminum cyminum* L. It contains not more than nine and five-tenths per cent (9.5%) of total ash, not more than one and five-tenths per cent (1.5%) of ash insoluble in hydrochloric acid, nor more than five per cent (5%) of harmless foreign matter.

The foregoing definition and standard is adopted as a guide for the officials of this department in enforcing the Food and Drugs Act.

HENRY C. WALLACE,
Secretary of Agriculture.

WASHINGTON, D. C., August 23, 1924.

9086°—24c

1871

Vol. 1

Journal of the Department of Agriculture

Published by the Department of Agriculture

Washington, D. C.

1871

1871

The Department of Agriculture has the honor to acknowledge the receipt of the following report from the Commissioner of the General Land Office, dated at Washington, D. C., the 1st day of January, 1871.

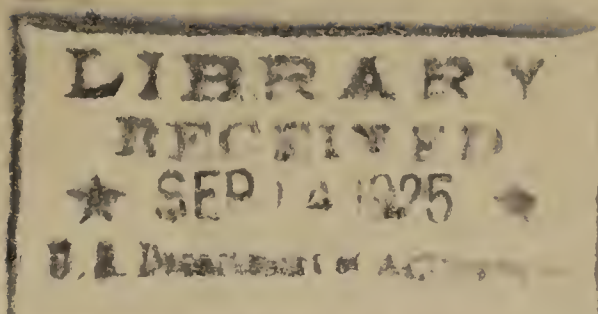
The report contains a full and complete statement of the operations of the General Land Office during the year 1870, and is accompanied by a statement of the assets and liabilities of the office at the close of the year.

The report is a valuable contribution to the knowledge of the operations of the General Land Office, and is highly recommended for publication.

Very respectfully,
J. W. Foster,
Secretary of the Department of Agriculture.

Printed by the Department of Agriculture

1871



United States Department of Agriculture

OFFICE OF THE SECRETARY

WASHINGTON, D. C.

FOOD INSPECTION DECISION 197

ALMOND PASTE AND KERNEL PASTES

The following definitions and standards for almond paste and kernel pastes were adopted by the Joint Committee on Definitions and Standards, composed of representatives of the United States Department of Agriculture, the Association of American Dairy, Food, and Drug Officials, and the Association of Official Agricultural Chemists, at its meeting July 13 to 17, 1925:

Almond Paste is the plastic product obtained by cooking blanched and ground sweet almonds with blanched and ground bitter almonds, sugar, and water. It contains not more than fourteen per cent (14%) of water nor more than forty per cent (40%) of total sugars expressed as invert sugar.

Kernel Pastes are the plastic products obtained by cooking, with sugar and water, the blanched and ground kernels of one or more of the following: Apricots, peaches, plums (prunes). They are free from hydrocyanic acid and contain not more than fourteen per cent (14%) of water, nor more than forty per cent (40%) of total sugars expressed as invert sugar. A kernel paste conforms in name to the kind or kinds of kernels employed in its production.

The foregoing definitions and standards are adopted as a guide for the officials of this department in the enforcement of the Federal food and drugs act.

R. W. DUNLAP,

Acting Secretary of Agriculture.

WASHINGTON, D. C., August 27, 1925.

59327°—25

THE UNIVERSITY OF CHICAGO

DEPARTMENT OF CHEMISTRY

LABORATORY OF PHYSICAL CHEMISTRY

REPORT ON THE PROGRESS OF WORK

FOR THE YEAR 1900

The work of the Laboratory of Physical Chemistry during the year 1900 has been devoted to the study of the properties of the various forms of matter, and to the determination of the laws which govern their behavior. The results of these studies are presented in the following chapters.

Chapter I. The properties of the various forms of matter. The study of the properties of matter is one of the most important branches of physical chemistry. It is the study of the laws which govern the behavior of matter under various conditions of temperature and pressure. The results of these studies are presented in the following chapters.

Chapter II. The determination of the laws which govern the behavior of matter. The study of the laws which govern the behavior of matter is one of the most important branches of physical chemistry. It is the study of the laws which govern the behavior of matter under various conditions of temperature and pressure. The results of these studies are presented in the following chapters.

Chapter III. The study of the laws which govern the behavior of matter. The study of the laws which govern the behavior of matter is one of the most important branches of physical chemistry. It is the study of the laws which govern the behavior of matter under various conditions of temperature and pressure. The results of these studies are presented in the following chapters.

Chapter IV. The study of the laws which govern the behavior of matter. The study of the laws which govern the behavior of matter is one of the most important branches of physical chemistry. It is the study of the laws which govern the behavior of matter under various conditions of temperature and pressure. The results of these studies are presented in the following chapters.

Chapter V. The study of the laws which govern the behavior of matter. The study of the laws which govern the behavior of matter is one of the most important branches of physical chemistry. It is the study of the laws which govern the behavior of matter under various conditions of temperature and pressure. The results of these studies are presented in the following chapters.

Chapter VI. The study of the laws which govern the behavior of matter. The study of the laws which govern the behavior of matter is one of the most important branches of physical chemistry. It is the study of the laws which govern the behavior of matter under various conditions of temperature and pressure. The results of these studies are presented in the following chapters.

Chapter VII. The study of the laws which govern the behavior of matter. The study of the laws which govern the behavior of matter is one of the most important branches of physical chemistry. It is the study of the laws which govern the behavior of matter under various conditions of temperature and pressure. The results of these studies are presented in the following chapters.

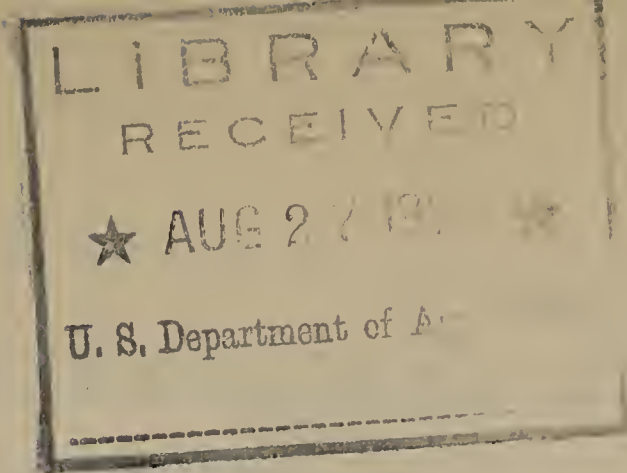
Chapter VIII. The study of the laws which govern the behavior of matter. The study of the laws which govern the behavior of matter is one of the most important branches of physical chemistry. It is the study of the laws which govern the behavior of matter under various conditions of temperature and pressure. The results of these studies are presented in the following chapters.

Chapter IX. The study of the laws which govern the behavior of matter. The study of the laws which govern the behavior of matter is one of the most important branches of physical chemistry. It is the study of the laws which govern the behavior of matter under various conditions of temperature and pressure. The results of these studies are presented in the following chapters.

Chapter X. The study of the laws which govern the behavior of matter. The study of the laws which govern the behavior of matter is one of the most important branches of physical chemistry. It is the study of the laws which govern the behavior of matter under various conditions of temperature and pressure. The results of these studies are presented in the following chapters.

W. H. KENNEDY
J. H. KENNEDY

CHICAGO, ILL., 1901



F. I. D. 198

Issued August, 1926

United States Department of Agriculture

OFFICE OF THE SECRETARY

WASHINGTON, D. C.

FOOD INSPECTION DECISION 198

WINE VINEGAR, GRAPE VINEGAR, AND MALT VINEGAR

The following revised and amended definitions and standards for wine vinegar, grape vinegar, and malt vinegar were adopted by the Joint Committee on Definitions and Standards, composed of representatives of the United States Department of Agriculture, the Association of American Dairy, Food and Drug Officials, and the Association of Official Agricultural Chemists, at its meeting January 18 to 29, 1926.

2. Wine vinegar, grape vinegar, is the product made by the alcoholic and subsequent acetous fermentations of the juice of grapes, and contains, in one hundred (100) cubic centimeters (20° C.), not less than four (4) grams of acetic acid.

3. Malt vinegar is the product made by the alcoholic and subsequent acetous fermentations, without distillation, of an infusion of barley malt or cereals whose starch has been converted by malt, and contains, in one hundred (100) cubic centimeters (20° C.), not less than four (4) grams of acetic acid.

The foregoing definitions and standards are adopted as a guide for the officials of this department in the enforcement of the Federal food and drugs act.

W. M. JARDINE,
Secretary of Agriculture.

WASHINGTON, D. C., *July 3, 1926.*

1375—26

THE UNIVERSITY OF CHICAGO

OFFICE OF THE DEAN

CHICAGO, ILLINOIS

TO THE HONORABLE SENATE

OF THE UNIVERSITY OF CHICAGO
I have the honor to acknowledge the receipt of your letter of the 14th inst. in relation to the proposed changes in the curriculum of the College of Arts and Sciences. The matter is being considered by the Faculty and the Board of Trustees, and I am sure that the best interests of the University will be maintained.

I am, Sir, very respectfully,
Your obedient servant,
Dean of the University

Very truly yours,
[Signature]

Enclosed for the Senate are the reports of the Faculty and the Board of Trustees.

Very respectfully,
[Signature]

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FOOD INSPECTION DECISION 199

GLUTEN FLOUR, SELF-RAISING, "DIABETIC" FOOD, AND CANNED
PEA GRADES

The following definitions for gluten flour, self-raising, "diabetic" food, and canned pea grades, which were adopted as a guide for the officials of this department in the enforcement of the Federal food and drugs act, have been recommended for revocation by the Joint Committee on Definitions and Standards, composed of representatives of the United States Department of Agriculture, the Association of American Dairy, Food and Drug Officials, and the Association of Official Agricultural Chemists, at its meeting January 18 to 29, 1926.

OFFICE OF THE SECRETARY, CIRCULAR 136, PAGE 7

7. **Gluten flour, self-raising**, is a gluten flour containing not more than ten per cent (10%) of moisture, and leavening agents with or without salt.

8. **"Diabetic" food**.—Although most foods may be suitable under certain conditions for the use of persons suffering from diabetes, the term "diabetic" as applied to food indicates a considerable lessening of the carbohydrates found in ordinary products of the same class, and this belief is fostered by many manufacturers on their labels and in their advertising literature.

A "diabetic" food contains not more than half as much glycogenic carbohydrates as the normal food of the same class. Any statement on the label which gives the impression that any single food in unlimited quantity is suitable for the diabetic patient is false and misleading.

OFFICE OF THE SECRETARY, CIRCULAR 136, PAGE 9

6. **Canned pea grades**.—*Fancy peas* are young, succulent peas of fairly uniform size and color, unless declared to be ungraded for size, with reasonably clear liquor, and free from flavor defects due to imperfect processing.

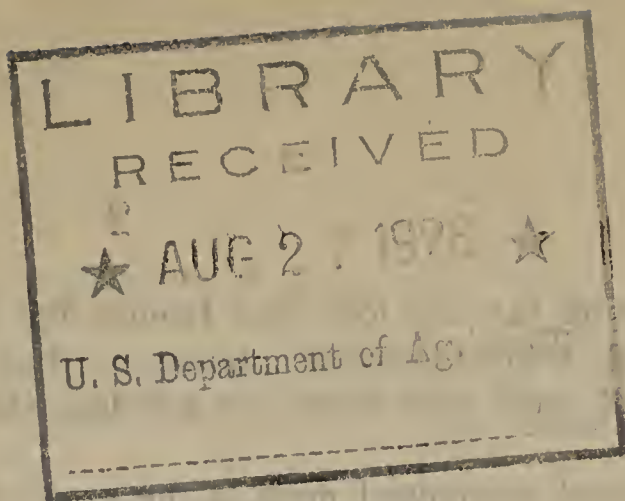
Standard peas are less succulent peas than the "fancy" grade, but green and of mellow consistence, of uniform size and color, unless declared to be ungraded for size, with reasonably clear liquor, though not necessarily free from sediment, and reasonably free from flavor defects due to imperfect processing.

Substandard peas are peas that are overmature, though not fully ripened, or that lack in other respects the qualifications for the standard grade.

The foregoing definitions and standards are hereby revoked.

W. M. JARDINE,
Secretary of Agriculture.

WASHINGTON, D. C., July 3, 1926.



F. I. D. 200

Issued August, 1926

United States Department of Agriculture

OFFICE OF THE SECRETARY

WASHINGTON, D. C.

FOOD INSPECTION DECISION 200

MILK AND ITS PRODUCTS, INCLUDING PASTEURIZED MILK, EVAPORATED MILK, SWEETENED CONDENSED MILK, EVAPORATED SKIMMED MILK, SWEETENED CONDENSED SKIMMED MILK, DRIED MILK, AND DRIED SKIMMED MILK

The following revised and amended definitions and standards for milk and its products, (a) milks, were adopted by the Joint Committee on Definitions and Standards, composed of representatives of the United States Department of Agriculture, the Association of American Dairy, Food and Drug Officials, and the Association of Official Agricultural Chemists, at its meeting January 18 to 29, 1926.

1. **Milk** is the whole, fresh, clean lacteal secretion obtained by the complete milking of one or more healthy cows, properly fed and kept, excluding that obtained within 15 days before and 5 days after calving, or such longer period as may be necessary to render the milk practically colostrum free.

2. **Pasteurized milk** is milk that has been subjected to a temperature not lower than 145° F. for not less than 30 minutes, after which it is promptly cooled to 50° F. or lower.

3. **Homogenized milk** is milk that has been mechanically treated in such a manner as to alter its physical properties with particular reference to the condition and appearance of the fat globules.

4. **Skimmed milk** is milk from which substantially all of the milk fat has been removed.

5. **Buttermilk** is the product that remains when fat is removed from milk or cream, sweet or sour, in the process of churning. It contains not less than eight and five-tenths per cent (8.5%) of milk solids not fat.

6. **Goat's milk, ewe's milk, etc.,** are the fresh, clean lacteal secretions, free from colostrum, obtained by the complete milking of healthy animals other than cows, properly fed and kept, and conform in name to the species of animal from which they are obtained.

1. **Evaporated milk** is the product resulting from the evaporation of a considerable portion of the water from milk, or from milk with adjustment, if necessary, of the ratio of fat to non-fat solids by the addition or by the abstraction of cream. It contains not less than seven and eight-tenths per cent

(7.8%) of milk fat, nor less than twenty-five and five-tenths per cent (25.5%) of total milk solids; provided, however, that the sum of the percentages of milk fat and total milk solids be not less than thirty-three and seven-tenths (33.7).

8. Sweetened condensed milk is the product resulting from the evaporation of a considerable portion of the water from the whole, fresh, clean lacteal secretion obtained by the complete milking of one or more healthy cows, properly fed and kept, excluding that obtained within fifteen days before and ten days after calving, to which sugar (sucrose) has been added. It contains not less than twenty-eight per cent (28%) of total milk solids, and not less than eight per cent (8%) of milk fat.

9. Evaporated skimmed milk is the product resulting from the evaporation of a considerable portion of the water from skimmed milk, and contains not less than twenty per cent (20%) of milk solids.

10. Sweetened condensed skimmed milk is the product resulting from the evaporation of a considerable portion of the water from skimmed milk to which sugar (sucrose) has been added. It contains not less than twenty-four per cent (24%) of milk solids.

11. Dried milk is the product resulting from the removal of water from milk, and contains not less than twenty-six per cent (26%) of milk fat, and not more than five per cent (5%) of moisture.

12. Dried skimmed milk is the product resulting from the removal of water from skimmed milk, and contains not more than five per cent (5%) of moisture.

The foregoing definitions and standards are adopted as a guide for the officials of this department in the enforcement of the Federal food and drugs act.

W. M. JARDINE,
Secretary of Agriculture.

WASHINGTON, D. C., *July 3, 1926.*

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FOOD INSPECTION DECISION 201

GLUCOSE, MIXING GLUCOSE, CONFECTIONER'S GLUCOSE

The following revised and amended definition and standard for glucose, mixing glucose, confectioner's glucose, was adopted by the Joint Committee on Definitions and Standards, composed of representatives of the United States Department of Agriculture, the Association of American Dairy, Food and Drug Officials, and the Association of Official Agricultural Chemists, at its meeting January 18 to 29, 1926.

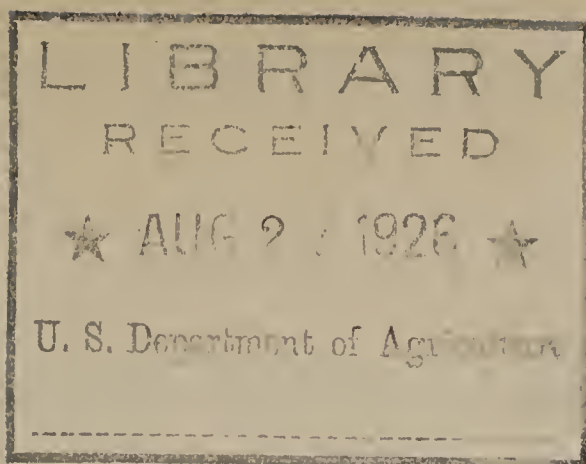
Glucose, mixing glucose, confectioner's glucose, is a thick, sirupy, colorless product made by incompletely hydrolyzing starch, or a starch-containing substance, and decolorizing and evaporating the product. It contains on a basis of forty-one (41) degrees Baumé not more than one per cent (1%) of ash, consisting chiefly of chlorides and sulphates.

The foregoing definition and standard is adopted as a guide for the officials of this department in the enforcement of the Federal food and drugs act.

W. M. JARDINE,
Secretary of Agriculture.

WASHINGTON, D. C., *July 3, 1926.*

1375—26



F. I. D. 202

Issued August, 1926

United States Department of Agriculture

OFFICE OF THE SECRETARY

WASHINGTON, D. C.

FOOD INSPECTION DECISION 202

DUTCH-PROCESS CHOCOLATE, "ALKALIZED CHOCOLATE," AND DUTCH-PROCESS COCOA, "ALKALIZED COCOA"

The following definitions and standards for Dutch-process chocolate, "alkalized chocolate," and Dutch-process cocoa, "alkalized cocoa," were adopted by the Joint Committee on Definitions and Standards, composed of representatives of the United States Department of Agriculture, the Association of American Dairy, Food and Drug Officials, and the Association of Official Agricultural Chemists, at its meeting January 18 to 29, 1926.

Dutch-process chocolate, "alkalized chocolate," and Dutch-process cocoa, "alkalized cocoa," are modifications, respectively, of chocolate and cocoa, in that in their manufacture an alkali carbonate, or other suitable alkaline substance, has been employed.

In the preparation of these products not more than three (3) parts by weight of potassium carbonate, or the neutralizing equivalent thereof in other alkaline substance, are added to each one hundred (100) parts by weight of cacao nibs. The finished products conform to the standards for chocolate and cocoa, respectively, due allowance being made for the kind and amount of alkaline substance added.

The foregoing definitions and standards are adopted as a guide for the officials of this department in the enforcement of the Federal food and drugs act.

W. M. JARDINE,
Secretary of Agriculture.

WASHINGTON, D. C., *July 3, 1926.*

1375—26

Journal of the Department of Agriculture

OFFICE OF THE SECRETARY

WASHINGTON, D. C.

1892

THE DEPARTMENT OF AGRICULTURE, OFFICE OF THE SECRETARY, WASHINGTON, D. C.

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United States Department of Agriculture**OFFICE OF THE SECRETARY**

WASHINGTON, D. C.

FOOD INSPECTION DECISION 203**B. FRUITS AND VEGETABLES****a. FRUITS AND FRUIT PRODUCTS**

(Except fruit juices, fresh, sweet, and fermented, and vinegars) 8

The following revised and amended definitions and standards for fruits and fruit products were adopted by the Joint Committee on Definitions and Standards, composed of representatives of the United States Department of Agriculture, the Association of American Dairy, Food and Drug Officials, and the Association of Official Agricultural Chemists, at its meeting January 18 to 29, 1926.

1. **Fruit** is the clean, sound, edible, fleshy fructification of a plant and is characterized by its sweet, acid, and/or ethereal flavor.

2. **Fresh fruit** is fruit which has undergone no material change other than ripening since the time of gathering.

3. **Dried fruit** is the clean, sound product resulting from the evaporation of the greater portion of the water from properly prepared fresh fruit.

(a) The term "sundried" is commonly used to designate the product dried without the use of artificial heat.

(b) The terms "evaporated" and "dehydrated" are commonly used to designate the product dried by the use of artificial heat.

4. **"Cold-pack" fruit** is the clean, sound product obtained by packing, in a suitable container, properly prepared fresh fruit, with or without the addition of sugar (sucrose), and maintaining it at a temperature sufficiently low to insure its preservation.

5. **Canned fruit** is the clean, sound product made from properly prepared fresh fruit, with or without water and/or sugar (sucrose),

(a) By processing in a suitable, hermetically sealed container, or

(b) By heating and packing in a suitable container which is then hermetically sealed.

6. **Preserve, fruit preserve, jam, fruit jam**, is the clean, sound product made by cooking to a suitable consistency properly prepared fresh fruit, "cold-pack" fruit, canned fruit, or a mixture of two or of all of these, with sugar (sucrose) or with sugar and water. In its preparation not less than forty-five (45) pounds of fruit are used to each fifty-five (55) pounds of sugar (sucrose).

A product in which the fruit is whole or in relatively large pieces is customarily designated a "preserve" rather than a "jam."

7. **Glucose fruit preserve, corn sirup fruit preserve, glucose fruit jam, corn sirup fruit jam**, is the clean, sound product made by cooking to a suitable consistency properly prepared fresh fruit, "cold-pack" fruit, canned fruit, or a mixture of two or of all of these, with glucose or corn sirup. In its preparation not less than forty-five (45) pounds of fruit are used to each fifty-five (55) pounds of glucose or corn sirup.

8. **Fruit butter**¹ is the sound product made from fruit juice and clean, sound, properly matured and prepared fruit, evaporated to a semisolid mass of homogeneous consistence, with or without the addition of sugar and spices or vinegar, and conforms in name to the fruit used in its preparation.

9. **Glucose fruit butter, corn sirup fruit butter**, is a fruit butter in which glucose, or corn sirup, is used in place of sugar (sucrose).

10. **Jelly, fruit jelly**, is the clean, sound, semisolid, gelatinous product made by concentrating to a suitable consistency the strained juice, or the strained water extract, from fresh fruit, from "cold-pack" fruit, from canned fruit, or from a mixture of two or of all of these, with sugar (sucrose).

11. **Glucose fruit jelly, corn sirup fruit jelly**, is the clean, sound, semisolid, gelatinous product made by concentrating to a suitable consistency the strained juice, or the strained water extract, from fresh fruit, from "cold-pack" fruit, from canned fruit, or from a mixture of two or of all of these, with glucose or corn sirup.

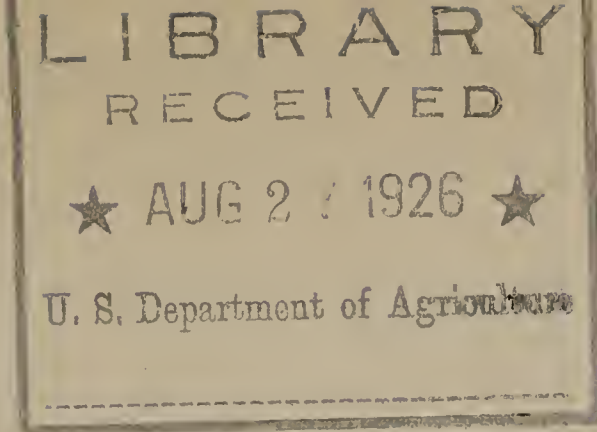
12. **Citrus fruit marmalade** is the clean, sound, jelly-like product made from the properly prepared juice and peel, with or without the pulp, of fresh citrus fruit, of canned citrus fruit, or of a mixture of these, by cooking with water and sugar (sucrose). It contains, embedded in the mass, pieces of the fruit peel, with or without portions of the pulp of the fruit.

The foregoing definitions and standards are adopted as a guide for the officials of this department in the enforcement of the Federal food and drugs act.

W. M. JARDINE,
Secretary of Agriculture.

WASHINGTON, D. C., *July 3, 1926.*

¹ This item has not been revised.



F. I. D. 204

Issued August, 1926

United States Department of Agriculture

OFFICE OF THE SECRETARY

WASHINGTON, D. C.

FOOD INSPECTION DECISION 204

FLOUR

The following revised and amended definition and standard for flour was adopted by the Joint Committee on Definitions and Standards, composed of representatives of the United States Department of Agriculture, the Association of American Dairy, Food and Drug Officials, and the Association of Official Agricultural Chemists, at its meeting January 18 to 29, 1926.

Flour is the fine, clean, sound product made by bolting wheat meal. It contains not more than fifteen per cent (15%) of moisture,¹ not less than one and twenty-five hundredths per cent (1.25%) of nitrogen, not more than one per cent (1%) of ash, and not more than one-half per cent (0.5%) of fiber.

The foregoing definition and standard is adopted as a guide for the officials of this department in the enforcement of the Federal food and drugs act.

W. M. JARDINE,
Secretary of Agriculture.

WASHINGTON, D. C., *July 3, 1926.*

¹ By "moisture" is meant the loss in weight resulting from drying in accordance with the vacuum method of the Association of Official Agricultural Chemists. The moisture limit of 15 per cent, thus determined, is regarded as equivalent to the former moisture limit of 13.5 per cent, as determined by the water-oven method.

United States Department of Agriculture

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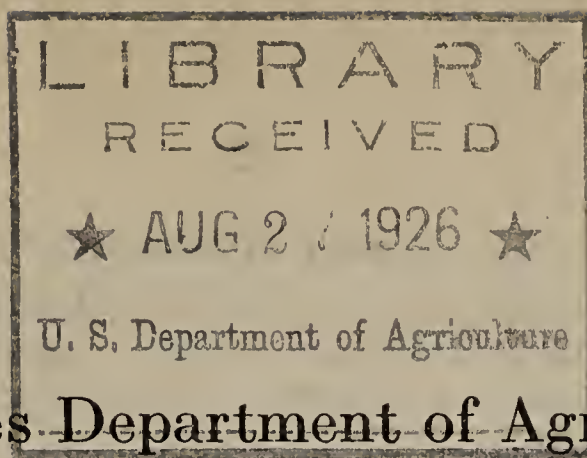
WASHINGTON, D. C.

ANNUAL REPORT OF THE SECRETARY

1907

The Secretary of the United States Department of Agriculture has the honor to acknowledge the receipt of the report of the Chief of the Bureau of Plant Industry, which was submitted to him on the 1st day of January, 1907. The report contains a detailed account of the work of the Bureau during the year 1906, and is a valuable contribution to the knowledge of the progress of the work of the Bureau.

The report of the Chief of the Bureau of Plant Industry for the year 1906 is a valuable contribution to the knowledge of the progress of the work of the Bureau. It contains a detailed account of the work of the Bureau during the year 1906, and is a valuable contribution to the knowledge of the progress of the work of the Bureau.



24
F. I. D. 205

United States Department of Agriculture

OFFICE OF THE SECRETARY

WASHINGTON, D. C.

FOOD INSPECTION DECISION 205

MEATS AND THE PRINCIPAL MEAT PRODUCTS

The following revised and amended definitions and standards for meats and the principal meat products were adopted by the Joint Committee on Definitions and Standards, composed of representatives of the United States Department of Agriculture, the Association of American Dairy, Food and Drug Officials, and the Association of Official Agricultural Chemists, at its meeting January 18 to 29, 1926.

a. MEATS

1. **Flesh** is any clean, sound, edible part of the striated muscle of an animal. The term "animal," as herein used, indicates a mammal, a fowl, a fish, a crustacean, a mollusk, or any other animal used as a source of food.

2. **Meat**¹ is the properly dressed flesh derived from cattle, from swine, from sheep, or from goats, sufficiently mature and in good health at the time of slaughter, but is restricted to that part of the striated muscle which is skeletal or that which is found in the tongue, in the diaphragm, in the heart, or in the esophagus, and does not include that found in the lips, in the snout, or in the ears; with or without the accompanying and overlying fat, and the portions of bone, skin, sinew, nerve, and blood vessels which normally accompany the flesh and which may not have been separated from it in the process of dressing it for sale.

3. **Fresh meat** is meat which has undergone no substantial change in character since the time of slaughter.

4. **Beef** is meat derived from cattle nearly one year of age, or older.

5. **Veal** is meat derived from young cattle one year or less of age.²

6. **Mutton** is meat derived from sheep nearly one year of age, or older.

7. **Lamb** is meat derived from young sheep one year or less of age.²

8. **Pork** is meat derived from swine.

9. **Venison** is flesh derived from deer.

¹ The term "meat" when used in a qualified form, as, for example, "horse meat," "reindeer meat," "crab meat," etc., is then, and then only, properly applied to the corresponding portions of animals other than cattle, swine, sheep, and goats.

² Minimum limits governing the age or the weight or both of these have been fixed by certain States and municipalities in the case of calves and lambs to be slaughtered for meat.

b. MEAT BY-PRODUCTS

1. **Meat by-products** are any clean, sound, and properly dressed edible parts, other than meat, which have been derived from one or more carcasses of cattle, of swine, of sheep, or of goats, sufficiently mature and in good health at the time of slaughter.

c. PREPARED MEATS

1. **Prepared meat** is the clean, sound product obtained by subjecting meat to a process of comminuting, of drying, of curing, of smoking, of cooking, of seasoning, or of flavoring, or to any combination of such processes.

2. **Cured meat** is the clean, sound product obtained by subjecting meat to a process of salting, by the employment of dry common salt or of brine, with or without the use of one or more of the following: Sodium nitrite, sodium nitrate, potassium nitrate, sugar, a sirup, honey, spice.

3. **Dry salt meat** is the prepared meat which has been cured by the application of dry common salt, with or without the use of one or more of the following: Sodium nitrite, sodium nitrate, potassium nitrate, sugar, a sirup, honey, spice; with or without the injection into it of a solution of common salt to which may have been added one or more of the following: Sodium nitrite, sodium nitrate, potassium nitrate, sugar, a sirup, honey.

4. **Corned meat** is the prepared meat which has been cured by soaking in, with or without injecting into it, a solution of common salt, with or without one or more of the following, each in its proper proportion: Sodium nitrite, sodium nitrate, potassium nitrate, sugar, a sirup, honey, and with or without the use of spice.

5. **Sweet pickled meat** is the prepared meat which has been cured by soaking in, with or without injecting into it, a solution of common salt with sugar, a sirup, and/or honey, together with one or more of the following, each in its proper proportion: Sodium nitrite, sodium nitrate, potassium nitrate, and with or without the use of spice.

6. **Dried meat** is the clean, sound product obtained by subjecting fresh meat or cured meat to a process of drying, with or without the aid of artificial heat, until a substantial portion of the water has been removed.

7. **Smoked meat** is the clean, sound product obtained by subjecting fresh meat, dried meat, or cured meat to the direct action of the smoke either of burning wood or of similar burning material.

8. **Canned meat** is fresh meat or prepared meat, packed in hermetically sealed containers, with or without subsequent heating for the purpose of sterilization.

9. **Hamburg steak, "Hamburger steak,"** is comminuted fresh beef, with or without the addition of suet and/or of seasoning.

10. **Potted meat, deviled meat,** is the clean, sound product obtained by comminuting and cooking fresh meat and/or prepared meat, with or without spice, and is usually packed in hermetically sealed containers.

11. **Sausage meat** is fresh meat or prepared meat, or a mixture of fresh meat and prepared meat, and is sometimes comminuted. The term "sausage meat" is sometimes applied to bulk sausage containing no meat by-products.

d. MEAT FOOD PRODUCTS

1. **Meat food products** are any articles of food or any articles that enter into the composition of food which are not prepared meats but which are derived or prepared, in whole or in part, by a process of manufacture from any portion of the carcasses of cattle, swine, sheep, or goats, if such manufactured portion

be all, or a considerable and definite portion, of the article, except such preparations as are for medicinal purposes only.

2. **Meat loaf** is the product consisting of a mixture of comminuted meat with spice and/or with cereals, with or without milk and/or eggs, pressed into the form of a loaf and cooked.

3. **Pork sausage** is chopped or ground pork, with or without one or more of the following: Herbs, spice, common salt, sodium nitrite, sodium nitrate, potassium nitrate, sugar, a sirup, water, vinegar; and may be fresh, dried, smoked, or cooked.³

4. **Brawn** is the product made from chopped or ground and cooked edible parts of swine, chiefly from the head, feet, and/or legs, with or without the chopped or ground tongue.

5. **Head cheese, mock brawn**, differs from brawn in that other meat and/or meat by-products are substituted, in whole or in part, for corresponding parts derived from swine.

6. **Souse** is the product consisting of meat and/or meat by-products; after cooking, the mixture is commonly packed into containers and covered with vinegar.

7. **Scrapple** is the product consisting of meat and/or meat by-products mixed with meal or the flour of grain, and cooked with seasoning materials, after which it is poured into a mold.

The foregoing definitions and standards are adopted as a guide for the officials of this department in the enforcement of the Federal food and drugs act.

W. M. JARDINE,
Secretary of Agriculture.

WASHINGTON, D. C., *July 3, 1926.*

³ The definition of other types of sausages is postponed for further consideration.

United States Department of Agriculture

OFFICE OF THE SECRETARY

WASHINGTON, D. C.

FOOD INSPECTION DECISION 206

ALIMENTARY PASTES

The following revised and amended definitions and standards for alimentary pastes were adopted by the Food Standards Committee, composed of representatives of the United States Department of Agriculture, the Association of American Dairy, Food and Drug Officials, and the Association of Official Agricultural Chemists, at its meeting November 29 to December 3, 1926.

1. **Alimentary pastes** are the shaped and dried doughs prepared from semolina, from farina, from wheat flour, or from a mixture of any two or of all of these, with or without salt, and with one or more of the following: Water, egg, egg-yolk, milk, a milk product.

An alimentary paste contains not more than thirteen per cent (13%) of moisture, as determined by the vacuum method.

2. **Plain alimentary pastes** are alimentary pastes made without egg or egg yolk, or so made that the content of the solids of egg and/or of egg-yolk is, upon a moisture-free basis, less than five and one-half per cent (5.5%) by weight.

3. **Egg alimentary pastes** are alimentary pastes which contain, upon a moisture-free basis, not less than five and one-half per cent (5.5%) by weight of the solids of egg and/or of egg-yolk.

4. **Noodles, egg noodles**, are a form of egg alimentary paste which, in the course of its preparation, has been rolled or pressed into sheets or ribbons, with or without subsequent cutting or shaping.

5. **Water noodles** are a form of plain alimentary paste which, in the course of its preparation, has been rolled or pressed into sheets or ribbons, with or without subsequent cutting or shaping.

6. **Macaroni, spaghetti, vermicelli**, are plain alimentary pastes, distinguished by their characteristic shapes.

7. **Semolina macaroni, semolina spaghetti, semolina vermicelli**, are plain alimentary pastes in the preparation of which semolina is the only farinaceous ingredient used, and are distinguished by their characteristic shapes.

The foregoing definitions and standards are adopted as a guide for the officials of this department in enforcing the Federal food and drugs act.

R. W. DUNLAP,
Acting Secretary of Agriculture.

WASHINGTON, D. C., *February 3, 1927.*

32462°—27

THE JOURNAL OF THE AMERICAN MEDICAL ASSOCIATION

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United States Department of Agriculture

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WASHINGTON, D. C.

FOOD INSPECTION DECISION 207

SWEETENED CONDENSED MILK

The following revised and amended definition and standard for sweetened condensed milk was adopted by the Food Standards Committee, composed of representatives of the United States Department of Agriculture, the Association of American Dairy, Food and Drug Officials, and the Association of Official Agricultural Chemists, at its meeting November 29 to December 3, 1926.

8. Sweetened condensed milk is the product resulting from the evaporation of a considerable portion of the water from milk to which sugar (sucrose) has been added. It contains not less than twenty-eight per cent (28%) of total milk solids, and not less than eight per cent (8%) of milk fat.

The foregoing definition and standard is adopted as a guide for the officials of this department in enforcing the Federal food and drugs act.

R. W. DUNLAP,
Acting Secretary of Agriculture.

WASHINGTON, D. C., *February 3, 1927.*

32462°—27

THE HISTORY OF THE

REIGN OF

CHARLES THE FIRST

BY

JOHN BURNET

OF THE UNIVERSITY OF OXFORD

IN TWO VOLUMES

VOLUME THE FIRST

FROM THE ORIGINAL MANUSCRIPTS IN THE POSSESSION OF THE UNIVERSITY OF OXFORD

BY

JOHN BURNET

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LONDON

Printed by J. St. John, at the University Press

1704

United States Department of Agriculture

OFFICE OF THE SECRETARY

WASHINGTON, D. C.

FOOD INSPECTION DECISION 208

RICE

The following revised and amended definitions and standards for rice, (a) brown rice, and (b) polished rice, "rice," were adopted by the Food Standards Committee, composed of representatives of the United States Department of Agriculture, the Association of American Dairy, Food and Drug Officials, and the Association of Official Agricultural Chemists, at its meeting November 29 to December 3, 1926.

10. Rice is the hulled, or hulled and polished, grain of *Oryza sativa*.

(a) **Brown rice** is the hulled, unpolished grain.

(b) **Polished rice**, "rice," is the hulled grain from which the bran or pericarp has been removed by scouring and rubbing.

The foregoing definitions and standards are adopted as a guide for the officials of this department in enforcing the Federal food and drugs act.

R. W. DUNLAP,
Acting Secretary of Agriculture.

WASHINGTON, D. C., *February 3, 1927.*

32462°-27



United States Department of Agriculture

OFFICE OF THE SECRETARY

WASHINGTON, D. C.

FOOD INSPECTION DECISION 209

COLORS IN FOOD

(AMENDMENT TO FOOD INSPECTION DECISION 184)

Food Inspection Decision 184 is hereby amended by adding fast green FCF to the list of permitted dyes contained therein. Hereafter the coal-tar dyes which will be accepted for certification, subject to the provisions of Food Inspection Decisions 76, 77, 106, 129, and 159, shall be the following:

Red shades:

- 80 Ponceau 3 R.
- 184 Amaranth.
- 773 Erythrosine.

Orange shade:

- 150 Orange I.

Yellow shades:

- 10 Naphthol yellow S.
- 640 Tartrazine.
- 22 Yellow A B.
- 61 Yellow O B.

Green shades:

- 666 Guinea green B.
- 670 Light green S F yellowish.
- Fast green FCF (p-hydroxy derivative of the sodium salt of
alphazurine F. G., C. I. 671).

Blue shade;

- 1180 Indigo disulfoacid.

The numbers preceding the names refer to the numbers of the colors as listed in the Colour Index published in 1924 by the Society of Dyers and Colourists of Great Britain.

C. F. MARVIN,
Acting Secretary of Agriculture.

WASHINGTON, D. C., April 9, 1927.

United States Department of Agriculture

OFFICE OF THE SECRETARY

WASHINGTON, D. C.

THE BUREAU OF ENTOMOLOGY

OFFICE OF THE CHIEF

WASHINGTON, D. C.

The Bureau of Entomology and Plant Quarantine is a part of the United States Department of Agriculture. It is the principal agency for the control of insects and other pests of crops and livestock. The Bureau is also responsible for the control of diseases of plants and animals. The Bureau is organized into several divisions, each of which is headed by a Chief. The divisions are: the Division of Entomology, the Division of Plant Quarantine, the Division of Plant Diseases, and the Division of Animal Diseases. The Bureau is also responsible for the control of diseases of plants and animals. The Bureau is organized into several divisions, each of which is headed by a Chief. The divisions are: the Division of Entomology, the Division of Plant Quarantine, the Division of Plant Diseases, and the Division of Animal Diseases.

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United States Department of Agriculture

OFFICE OF THE SECRETARY

WASHINGTON, D. C.

FOOD INSPECTION DECISION 210

CULTURED BUTTERMILK

The following definition and standard for cultured buttermilk was adopted by the Food Standards Committee, composed of representatives of the United States Department of Agriculture, the Association of American Dairy, Food and Drug Officials, and the Association of Official Agricultural Chemists, at its meeting March 28 to April 1, 1927:

Cultured buttermilk is the product obtained by souring pasteurized skimmed, or partially skimmed, milk by means of a suitable culture of lactic bacteria. It contains not less than eight and five-tenths per cent (8.5%) of milk solids not fat.

The foregoing definition and standard is adopted as a guide for the officials of this department in enforcing the Federal food and drugs act.

W. M. JARDINE,
Secretary of Agriculture.

WASHINGTON, D. C., *April 13, 1927.*

43554—27

United States Department of Agriculture

Office of the Chief of Bureau

Washington, D. C.

1000 EAST MAIN STREET

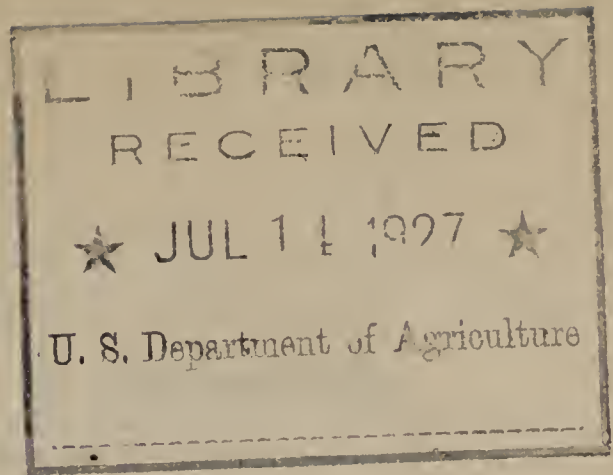
1000 EAST MAIN STREET

The following is a list of the names of the persons who have been appointed to the various positions in the Department of Agriculture, and who are now in the service of the Department. The names are given in alphabetical order, and the positions are given in parentheses after the names. The names are given in full, and the positions are given in full. The names are given in full, and the positions are given in full.

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F. I. D. 211

Issued June, 1927

United States Department of Agriculture

OFFICE OF THE SECRETARY

WASHINGTON, D. C.

FOOD INSPECTION DECISION 211

ADULTERATION OF OYSTERS

(REVOKING FOOD INSPECTION DECISION 121)

Food Inspection Decision 121, "The Floating of Shellfish," issued May 14, 1910, amending Food Inspection Decision 110, held that it is not illegal to drink oysters in water of a saline content equal to that in which oysters will grow to maturity, and that oysters floated in water of a less saline content than that in which oysters will properly mature will not be considered adulterated under section 7 of the Federal food and drugs act if the packages containing such oysters are clearly and legibly labeled "Floated oysters."

Extensive investigations carried on by the department since the issuance of Food Inspection Decision 121 have shown that the floating or drinking of oysters as practiced has the effect of adulterating the oysters with water. The interstate shipment of oysters so adulterated constitutes a violation. The labeling of such adulterated oysters as "Floated oysters" does not legalize the adulteration.

Food Inspection Decision 121, which has been regarded by some elements of the oyster-producing industry as a justification for the adulteration of oysters with water, is hereby repealed. The department will proceed under the terms of the food and drugs act against all shipments of oysters, whether shucked or in the shell, which have been adulterated by floating or other means. Food Inspection Decision 110 is reaffirmed.

W. M. JARDINE,
Secretary of Agriculture.

WASHINGTON, D. C., *June 10, 1927.*

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United States Department of Agriculture**OFFICE OF THE SECRETARY**

Washington, D.C.

FOOD INSPECTION DECISION 212**USE OF THE TERM "CHAMPAGNE" UNDER THE FEDERAL FOOD AND DRUGS ACT**

Since the repeal of the prohibition amendment the Department of Agriculture has received numerous inquiries about the propriety, under the Food and Drugs Act, of using the word "champagne" as an indication of the fact that a beverage is naturally carbonated. It has been proposed to use the word both in the noun and in the adjective sense and to apply it to both alcoholic and nonalcoholic carbonated beverages. It has also been employed to designate a process of manufacture as, for example, "champagne process", and to imply superior excellence.

During the period of prohibition the use of the word "champagne" in these ways created no seriously deceptive effect. Repeal of the prohibition amendment, however, gives added significance to informative names of this character. The Federal Food and Drugs Act condemns every statement, design, or device in the labeling of products entering within its jurisdiction which may be false or misleading in any particular. The word "champagne" as applied to wine originally signified a type of naturally sparkling wine manufactured in the Champagne district of France. Since the word "champagne" has largely lost its geographic significance and become generic in character, naturally sparkling wine identical with champagne in respect to manufacturing process and composition, but made in sections other than the Champagne district of France, may be labeled as "champagne" if the name is directly and prominently qualified to show the geographic location where it is manufactured. The term "champagne" is not applicable to artificially carbonated wines or to other types of fermented fruit juices, whether naturally or artificially carbonated, such as ciders. The labeling of a naturally carbonated cider as "champagne cider" constitutes a misbranding. Naturally carbonated, fermented fruit juices may with propriety be labeled "sparkling."

H. A. WALLACE,
Secretary of Agriculture.

WASHINGTON, D. C., *July 19, 1934.*

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